

SHORT LUNCH

1. **S P Ä T Z L**.....\$16
From the Far-North Südtirol, this tear-drop-shaped spinach pasta is cooked in a creamy butter and Grana Padano sauce.
2. **CASARECCE ALLA NORMA**.....\$15
From Sicily. Norma is made using our San Marzano tomato sauce, fried eggplant, and basil.
3. **FETTUCCINE ALLA BOLOGNESE**.....\$17
The real Bolognese. Our Ragu' alla Bolognese is made following the traditional recipe registered at the Chamber of Commerce of Bologna, Italy.
4. **FETTUCCINE IN BIANCO**.....\$14
A creamy sauce made using just butter and Parmigiano Reggiano.
5. **SPAGHETTI AL POMODORO**.....\$15
A rich tomato sauce made using only San Marzano IGT tomatoes from Campania
6. **SPAGHETTI AL PESTO**.....\$18
The classic pesto alla Genovese, a rich sauce made from basil, grana Padano, pecorino romano, and pine nuts.
7. **P U T T A N E S C A**.....\$15
Taggiasche olives, melted anchovies, and capers cooked in a rich tomato sauce.
8. **TONNARELLI CARBONARA**.....\$20
An actual carbonara. No cream, no mushrooms, no chicken, no ham, no parsley. Egg yolks, pecorino, and guanciale.
9. **TONNARELLI CACIO PEPE**.....\$17
Quintessentially Roman, Pecorino Romano DOP and black pepper.
10. **BUCATINI ALL'AMATRICIANA**.....\$19
Pecorino Romano and guanciale cooked in a rich tomato sauce.
11. **G R I C I A**.....\$18
Cacio pepe but with fried guanciale, served with maccheroncini.

A P E R I T I V O
MOZZARELLA DI BUFALA.....\$10

A soft Mozzarella cheese made using 100% fresh buffalo milk, imported from Campania, Italy. We serve our Mozzarella as it's supposed to be served – a ball of Mozzarella on a plate. We will never put balsamic on a mozzarella as this is a cardinal sin, but olive oil and salt and pepper are available.

B U R R A T A.....\$15

A kind of mozzarella, made using stretched cow-milk mozzarella filled with stracciatella – shredded mozzarella and cream.

TRUFFLED BURRATA.....\$15
M I X E D O L I V E S.....\$7

Grown, picked, and marinated in Sicily, Italy.

PROSCIUTTO CRUDO DI PARMA.....\$10

The king of the Prosciutto. Strict agricultural regulation ensure this prosciutto's origin, breeding, life, and it's processing and aging. Sliced fresh to order to ensure we respect its quality.

MORTADELLA DI BOLOGNA IGT.....\$10

A processed meat traditionally from Bologna, made by emulsifying pork and pork fat. There's no nice way of describing it, but the taste speaks for itself.

M I X E D B O A R D.....\$25

A mixture of cold-cuts from Italy and from local artisanal producers, served with bread.

B R E A D.....free

Garlic bread doesn't exist in Italy, and we won't pretend that it does. We have fresh Ciabatta. It's free, but provided to order to prevent wastage. We suggest that you use this bread to clear the sauce from your plate once you're finished eating.