

PLATES

Prosciutto di Parma **12**

Olives – Orange, Fennel, Bay **7**

Canederli in Pork Broth **14**

Focaccia with Whipped Butter and Olive Oil **6** (*add anchovy +2*)

Garrotxa with Citrus Preserves and Candied Pecans **15**

Broccoli Rabe Toast – Ricotta, Anchovy, Shallots **14**

Local Lettuces – Olive Oil Vinaigrette, Shallot, Grana Padano **13**

Arancini – Risotto, 'Nduja, Salsa Calabrese **18**

PASTA

Cavatelli with Pork Sausage, Broccoli Rabe, Pecorino Romano **24**

Rigatoni with Tomato, Garlic, Basil, Olive Oil **18**

Linguine with Garlic, Anchovy, Lemon, Breadcrumbs **17**

Casarecce with Spicy Pork Ragu, Grana Padano, Breadcrumbs **24**

Tonnarelli with Pecorino Romano, Black Pepper, Grana Padano **18**

Ricotta Gnudi with Spinach, Brown Butter, Parmigiano Reggiano **17**

Gnocchi with Brisket Pašticada **24**

SWEETS

Caramel Bread Pudding **15**

Almond Cake with Citrus **15**

Chocolate Tart with Cream **12**

Pear and Prosecco Sorbet **5**

Affogato **8**