

## iniziO

### SALUMI






CHOOSE 1/11 OR 3/15

PROSCIUTTO DI PARMA  
SALAMI GOLFETTA  
SOPPRESSATA PICCANTE  
COPPA PICCANTE

**THE MIX** two salumi + two formaggi 18

### FORMAGGI

CHOOSE 3/15

CASTELROSSO   
ROBIOLA BOSINA    
PECORINO TOSCANA   
QUADRELLO DI BUFALA 

### VASI

TOMATO CONSERVA 11  
*parmigiano, basil*  
CALAMARI SICILIANO 12  
*green olive, caper, basil*  
PEPPERONATA 13  
*blue crab, fennel, arugula*  
WHIPPED RICOTTA 12  
*roasted onion, rosemary*

## INSALATE

ARUGULA & MUSHROOM 11 *crispy shallot, parmigiano*    GRECO 12 *cucumber, feta, pepper relish*    BROCCOLINI CAESAR 13 *pistachio, pecorino, prosciutto*    BURRATA & KALE 15 *turnip, preserved lemon, hazelnut*

## ANTIPIASTI

MOMMY'S MEATBALLS 11 *sage, pine nut, veal jus*  
ROASTED BRONZINO 16 *green olive, tomato, grilled lemon*  
CRISPY ARTICHOKEs 11 *black olive, lemon yogurt*  
SPICY CHICKEN "PARM" 15 *san marzano tomato, long hot*  
WOOD FIRED ASPARAGUS 12 *garlic conserva, parmigiano, aged balsamic*  
CHARRED OCTOPUS 14 *black olive, cherry mostarda, crispy lemon*  
CRISPY PORK BELLY 14 *apricot marmellata, smoked sea salt*  
SHRIMP CALABRESE 15 *pepperoni, peroni, calabrian chile*  
STICKY PORK RIBS 13 *calabrian chile, pistachio*  
PEA SOUP 8 *roasted garlic, parmigiano*

## PASTA

choose 3/41

CRESTE DI GALLO 17 *braised duck, sweet onion, sage*  
SPAGHETTI 18 *king crab, chile, chive*  
GEMELLI 16 *braised lamb, olive, marinated tomato*  
BUCATINI 15 *wild mushroom, truffle pesto, hazelnut*  
GNUDI 15 *chicken jus, goat chesse*  
RIGATONI 15 *calamari & octopus, green olive, chile*  
TAGLIATELLE 15 *pork sugo, asparagus, wild mushroom*  
GNOCCHI 15 *short rib, kale, horseradish*  
LINGUINE 16 *white clam sauce*  
RAVIOLI 14 *pomodoro, pesto, pistachio*

AL FIUME



## LE PIZZE

MARGHERITA 13 *fior di latte, san marzano tomato*  
PEPPERONI 16 *oregano, mozzarella*  
QUATTRO FORMAGGI 14 *tomato conserva, basil*  
CIPOLLA 16 *roasted onion, smoked bacon, balsamic*  
MUSHROOM & ZUCCHINI 15 *truffle, fontina*  
CACCIATORE 16 *smoked chicken, mushroom, long hot*  
PROSCIUTTO & ARUGULA 18 *fontina, scamorza, black pepper*  
SAUSAGE & PEPPERS 16 *pepperonata, fennel*  
BIANCO VERDE 15 *goat cheese, pesto, garlic almond*  
SPICY HAM 16 *garlic crema, pickled chile*

## CUCINA PREFERITI

Allow the kitchen to prepare you a selection of their favorites (per person for the table)

**3 COURSE** 35pp  
add wine pairing +15pp

**5 COURSE** 45pp  
add wine pairing +22pp

### ADD ON

prosciutto 5    baby arugula 3    white anchovy 5

**EST**  
**12.12.11**