

iniziO

SALUMI






CHOOSE 1/11 OR 3/15

PROSCIUTTO DI PARMA
SALAMI MOLINARI
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

TOSCANA 11
white bean, pecorino, balsamic

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 SCALLOPS 15
green apple, smoked bacon, garlic almond

CRISPY ARTICHOKEs 11
black olive, lemon yogurt

SPICY CHICKEN "PARM" 15
san marzano tomato, long hot

STICKY PORK RIBS 13
calabrian chile, pistachio

CHARRED OCTOPUS 14
black olive, cherry mostarda, crispy lemon

SHRIMP CALABRESE 15
pepperoni, peroni, calabrian chile

WOOD FIRED ASPARAGUS 12
garlic conserva, parmigiano, aged balsamic

PEA SOUP 8
roasted garlic, parmigiano



GRANDE PIATTO

FIRE ROASTED BRANZINO
olive dressing, lemon
28

AL FIUME

PASTA

choose 3/42

PAPPARDELLE 16
short rib, pearl onion, parmigiano

SPAGHETTI 18
king crab, chile, chive

GEMELLI 16
braised lamb, olive, marinated tomato

RIGATONI 15
calamari & octopus, chile

BUCATINI 15
wild mushroom, truffle pesto, hazelnut

CRESTE DI GALLO 17
braised duck, sweet onion, sage

LINGUINE 16
white clam sauce

TAGLIATELLE 15
pork sugo, asparagus, wild mushroom

GNUDI 15
chicken jus, goat chesse

GNOCCHI 14
pomodoro, pesto, pistachio

LE PIZZE

MARGHERITA 13
fior di latte, san marzano tomato

PEPPERONI 16
oregano, mozzarella

QUATTRO FORMAGGI 14
tomato conserva, basil

IRLANDA 16
brussels sprouts, rosemary ham, balsamic

MUSHROOM & ZUCCHINI 15
truffle, fontina

SALAMI TOSCANA 17
san marzano tomato, fior di latte, shishito

PROSCIUTTO & ARUGULA 18
fontina, scamorza, black pepper

SAUSAGE & PEPPERS 16
pepperonata, fennel

BIANCO VERDE 15
goat cheese, pesto, garlic almond

ROMANA 16
white anchovy, green olive, garlic

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