

FANGIO

— TRATTORIA —

ANTIPASTI

MARINATED OLIVES	Castelvetro • Cerignola • Gaeta	7
FOCACCIA	rosemary • garlic • olive oil	7
SALUMI	chefs selection of three cured meats • pickles • mustard • crostini	19
CARPACCIO DI MANZO	truffle porcini aioli • honey mushrooms • pickled pearl onions • arugula	24
CAPELANTE CRUDE	sea scallops • Granny Smith apple • mint • finger chilli • lemon • basil	18
BURRATA DI POMODORO	heirloom tomatoes • pine nut romesco • basil • garlic focaccia croutons	23
INSALATA DI SCAROLA	pears • toasted walnuts • lemon thyme vinaigrette • Gorgonzola	16
CAROTE ARROSTO	honey orange glazed carrots • stracciatella • almonds • Calabrian chili oil	16
PICCOLA GEMMA	baby gem lettuce • celery • capers • anchovy dressing • bread crumbs • Pecorino	15
POLPETTONE	braised meatball of beef pork veal • tomato sauce • basil	16

FRITTI

CALAMARI	banana peppers • lemon aioli • Calabrian chili	22
CARCIOFI	crispy artichoke hearts • citrus salt • lemon aioli • Pecorino	15
ARANCINI DI POMODORO	tomato and buffalo mozzarella risotto balls • fonduta di Pecorino • basil	16

PRIMI

SPAGHETTI ALLA CARBONARA	Guanciale • Pecorino • black pepper • egg yolk	27
PAPPARDELLE AI FUNGHI	truffle pecorino • hen of the woods • oyster mushrooms	28
CANESTRI ALLA SALSICCIA	house made sausage • rapini • chili • rose sauce • basil • Pecorino	28
RIGATONI ALLA BOLOGNESE	ragù of beef, pork and veal • tomato • Parmigiano Reggiano	27
CAPPELLETTI DI FORMAGGI	Corn butter sauce • double smoked bacon • fresh tomato • roasted corn • basil	28
LINGUINE ALLA DIAVOLA	Bay scallops • cherry tomatoes • Calabrian chili • fennel • basil	29

Add half Burrata to any pasta \$7

SECONDI

BISTECCA	8oz flat iron steak • mint salsa verde • polenta fries • roasted garlic aioli	40
BRANZINO	pan seared • zucchini • mint • chili • lemon	27
GNOCCHI AL LIMONE	broccolini • pine nut • lemon cream • basil • Pecorino	24



Please let your server know if you have any allergies or intolerances. All of our pasta is made fresh by hand.