

FANGIO

— TRATTORIA —

ANTIPASTI

MARINATED OLIVES	Castelvetrano • Cerignola • Gaeta	7
FOCACCIA	rosemary • garlic • olive oil	7
MOUSSE DI FEGATINI	chicken liver mousse • orange jelly maldon salt • buttered crostini	17
CROSTINI ALLA CARBONARA	crispy guanciale • black pepper • fonduta di pecorino	15
CARPACCIO DI MANZO	beef tenderloin • preserved mushrooms • chimichurri • Parmigiano Reggiano	24
TONNO CONSERVA	yellow fin tuna • anchovy aioli • chilli • mint • lemon	23
BURRATA	preserved tomato • garlic • basil	21
INSALATA DI SCAROLA	pears • toasted walnuts • lemon thyme vinaigrette • Gorgonzola	16
INSALATA DI PANZANELLA	roasted carrot • beets • goat cheese • sage vinaigrette	16
CARNE CRUDA	hand cut beef tenderloin • truffle • Parmigiano Reggiano • polenta	23
POLPETTONE	braised meatball of beef pork veal • tomato sauce • basil	16

FRITTI

CAVOLETTI DI BRUXELLES	crispy Brussel sprouts • double smoked bacon • rosemary vinaigrette • walnuts • Parmigiano	15
CARCIOFI	crispy artichoke hearts • citrus salt • anchovy aioli	14
ARANCINI	broccolini • mozzarella di bufala • fonduta di pecorino	16

PRIMI

SPAGHETTI ALLA CARBONARA	Guanciale • Pecorino • black pepper • egg yolk	27
PAPPARDELLE AI FUNGHI	truffle pecorino • hen of the woods • oyster mushrooms	28
RIGATONI ALLA ZOZZONA	crispy guanciale • chili • tomato sauce • fonduta di pecorino	27
TAGLIATELLE ALLA BOLOGNESE	ragù of beef, pork and veal • tomato • Parmigiano Reggiano	27
CANNELLONI DI MANZO	red wine braised beef cheek • celeriac • besciamella	27
LINGUINE ALLE VONGOLE	littleneck clams • Barese sausage • Anaheim chili • lemon	33

Add half Burratta to any pasta \$7

SECONDI

OSSO BUCO	risotto milanese • gremolata • beef jus	46
CAPELANTE	seared scallops • winter citrus • roasted fennel • puree	41
GNOCCHI AL LIMONE	braised leeks • perserved lemon butter • mint • pecorino • pistachio breadcrumbs	24



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