

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
CARPACCIO DI MANZO	truffle porcini aioli • honey mushrooms • pickled ramps • arugula	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
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

CAVOLETTI DI BRUXELLES	crispy Brussel sprouts • double smoked bacon • rosemary vinaigrette • walnuts • Parmigiano	15
CARCIOFI	crispy artichoke hearts • citrus salt • anchovy aioli	14
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
RIGATONI ALLA ZOZZONA	crispy guanciale • chili • tomato sauce • Pecorino	27
TAGLIATELLE ALLA BOLOGNESE	ragù of beef, pork and veal • tomato • Parmigiano Reggiano	27
GIRELLA AL FORNO	mascarpone & parmigiana stuffed pasta • tomato • basil • cacioavallo cheese	25
LINGUINE ALLE VONGOLE	littleneck clams • Barese sausage • Anaheim chili • lemon	33

Add half Burrata to any pasta \$7

SECONDI

BRASATO DI MANZO	braised short rib • polenta • king oyster mushroom	46
MERLUZZO ATLANTICO	Cannellini beans • braised escarole • leeks • double smoked bacon • lemon thyme butter sauce	34
GNOCCHI AL LIMONE	braised leeks • preserved 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.