

Via Emilia

RISTORANTE

SALUMI E FORMAGGI

PROSCIUTTO DI PARMA, MORTADELLA, SALAMI, PARMIGIANO REGGIANO, TALLEGIO, PROVOLONE - all served with olives, marinated vegetables & garnishes

Serves 2-4 • 34 | Add imported mozzarella di bufala from Campania • 9

PANE

Nana's bakery sourdough bread with sicilian olive oil,
roasted garlic, whipped ricotta & ceci beans

• 6 •



ANTIPASTI

APPETIZERS

LA MORTAZZA

sliced mortadella with buffalo mozzarella, pickled squash & pistachio

• 18 •

POLPETTINE

beef, pork and prosciutto meatballs with slow cooked ragu & ricotta

• 16 •

CALAMARI FRA DIAVOLO

rhode island squid simmered with tomato, roasted peppers & calabrese chilies

• 17 •

POLPO

red wine braised octopus with charred eggplant, white beans & olives

• 18 •

COZZE E CECI

pei mussels with chickpeas, escarole & tomatoes

• 16 •

INSALATA

arugula and fennel salad with sun gold tomatoes & pecorino romano

• 15 •

CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing

• 15 •

Please advise your server of any food allergies you may have before ordering. *Items can be cooked to order or may be consumed raw. Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. A 20% gratuity will be added for parties of 6 or more.

PASTA

PASTA FATTA IN CASA (ALL MADE IN HOUSE)

house-made gluten free pasta is available, ask your server for details

TAGLIATELLE

jumbo lump crab with zucchini, basil & brown butter

• 44 •

MEZZALUNA

porcini filling with brown butter, sage & balsamico

• 29 •

CAPPELLETTI

buffalo mozzarella filling with roasted sun gold tomatoes & basil

• 27 •

GNOCCHI

roasted sweet potato, smoked prosciutto & local ricotta

• 28 •

CAVATELLI

hand rolled saffron pasta with sea scallops, heirloom tomatoes & bottarga

• 36 •

RIGATONI VERDE

spinach and herb pasta with braised pork shoulder & tuscan kale

• 28 •

PAPPARDELLE

duck ragu with vin cotto & radicchio

• 35 •

DAL GIARDINO

SEASONAL VEGETABLE PREPARATIONS

CARCIOFI

roasted artichokes with pistachios, golden raisins & mint

• 16 •

MELANZANE

baked eggplant rolls with mozzarella, ricotta & tomato

• 18 •

CAPONATA DI ZUCCA

sicilian style squash and eggplant agrodolce with olives, pine nuts & raisins

• 16 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

locally caught fish with caponata, pine nuts & apricot vinaigrette

• 36 •

CAPESANTE

sea scallops with charred eggplant puree, broccolini, almonds & pesto trapanese

• 37 •

POLLO ALLA MODENESE

crispy chicken breast baked with prosciutto di parma,
parmigiano & balsamico tradizionale

• 28 •

BISTECCA

Prime hangar steak with sweet potato & braised cippolini

• 39 •

COSTATA DI MIALE

berkshire pork chop with escarole, cherry peppers & roasted potatoes

• 32 •