

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 • 29 | Add imported mozzarella di bufala from Campagna • 7

ANTIPASTI

APPETIZERS

PASTA E FAGIOLI

borlotti bean soup with root vegetables, squash & maltagliati

• 13 •

STRACCIATELLA

cream filled mozzarella with pan roasted mortadella, pistachio pesto & winter squash

• 16 •

MOZZARELLA DI BUFALA

imported buffalo mozzarella with sweet and hot peppers, wild oregano & basil

• 15 •

POLPETTINE

beef, pork & prosciutto meatballs with tomato sugo & baked ricotta

• 14 •

VONGOLE

local clams baked with roasted peppers, onions & pancetta

• 16 •

INSALATA

bitter greens with pears, figs, almonds, pumpkin seeds & parmigiano

• 15 •

CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing

• 13 •

PASTA

TUTTI FATTA EN CASA (ALL MADE IN HOUSE)

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

CAPPELLETTI

buffalo mozzarella filled ravioli with roasted sun gold tomatoes & basil

• 26 •

MEZZALUNA

porcini and ricotta filling with butter, sage & balsamico tradizionale D.O.P.

• 28 •

GNOCCHI AL FORNO

potato gnocchi baked with fontina & prosciutto cotto

• 27 •

SPAGHETTI NERO

black spaghetti with local fish, lobster, clams & mussels in fra diavolo sauce

• 38 •

CASARECCE

sweet potatoes, porcini, sage & pancetta

• 26 •

TAGLIOLINI

hand cut pasta ribbons

with traditional ragu bolognese & parmigiano reggiano

• 27 •

PAPPARDELLE

short rib ragu with rosemary & pecorino

• 28 •

DAL GIARDINO

SEASONAL VEGETABLE PREPARATIONS

CARCIOFI

roasted artichokes with pistachios, golden raisins & mint

• 16 •

MELANZANE

baked eggplant rolls with mozzarella, ricotta & tomato

• 18 •

CAPONATA

winter squash with almonds & ricotta salatta

• 12 •

CAVOLFIORRE

roasted cauliflower with potatoes, capers & breadcrumbs

• 13 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

the market's local catch with roasted artichokes, potatoes & cauliflower

• 29 •

CAPESANTE

scallops with winter squash caponata, almonds & apricot vinaigrette

• 29 •

POLLO

roasted organic chicken with borlotti beans ragu & roasted celery root

• 29 •

VITELLO

veal scaloppine with seacoast mushrooms, fingerling potatoes & marsala

• 33 •

COSTATA

45 day dry aged prime ribeye with roasted shallots & broccoli rabe

• 49 •

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 food-borne illness. A 20% gratuity will be added for parties of 6 or more.