

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

PANE

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

• 5 •



ANTIPASTI

APPETIZERS

CAPRESE

heirloom tomatoes, mozzarella di bufala, basil & wild oregano

• 17 •

POLPETTE DI AGNELLO

sicilian style lamb meatballs with pine nuts, currants & pecorino

• 16 •

CALAMARI FRA DIAVOLO

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

• 17 •

POLPO

red wine braised octopus with potato puree, tomatoes & anchovy gremolata

• 18 •

PEI MUSSELS

calabrese salami, roasted garlic, oregano & tomato

• 17 •

INSALATA

arugula and fennel salad with marinated tomatoes, parmigiano & vinaigrette

• 16 •

CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing

• 15 •

PASTA

TUTTI FATTA EN CASA (ALL MADE IN HOUSE)

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

MEZZALUNA

porcini filled ravioli with brown butter, sage & balsamico

• 29 •

CAPPELLETTI

buffalo mozzarella filled ravioli with roasted sun gold tomatoes & basil

• 27 •

RIGATONI NERO

squid ink pasta with roasted corn, local calamari & hot soppressata

• 28 •

TAGLIOLINI

hand cut pasta ribbons with lobster, tomatoes, roasted shallots & chilies

• 38 •

PACCHERI

lamb ragu with tomato, mint & local ricotta

• 29 •

PAPPARDELLE

short rib ragu with rosemary & pecorino

• 29 •

DAL GIARDINO SEASONAL VEGETABLE PREPARATIONS

CARCIOFI

roasted artichokes with pistachios, golden raisins & mint

• 16 •

MELANZANE

baked eggplant rolls with mozzarella, ricotta & tomato

• 19 •

CAPONATA

eggplant and summer squash agrodolce with ricotta salata & roasted tomato vinaigrette

• 12 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

local fish filet with corn, fregola, tomatoes & salsa verde

• 34 •

CAPESANTE

local sea scallops with eggplant and summer squash caponata & roasted tomato vinaigrette

• 33 •

POLLO MILANESE

crispy chicken cutlet with roasted corn, tomatoes, arugula & parmigiano

• 28 •

BISTECCA

prime strip steak with potato puree, broccoli rabe & roasted garlic

• 48 •

VITELLO

veal scallopine with roasted mushrooms, fingerling potatoes & marsala

• 39 •

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.