

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

CAPRESE

imported buffalo mozzarella with marinated tomatoes, basil & oregano

• 18 •

POLPETTINE

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

• 16 •

CALAMARI FRA DIAVOLO

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

• 18 •

POLPO

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

• 18 •

PROSCIUTTO E MELONE

prosciutto di parma with summer melon, basil & mint

• 18 •

ZUPPA DI COZZE

pei mussels with saffron broth, fregola & roasted tomatoes

• 17 •

INSALATA

arugula & fennel salad with sun gold tomatoes & pecorino romano

• 15 •

CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing

• 16 •

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 NERO

squid ink pasta with red wine braised octopus & wild fennel pollen

• 34 •

MEZZALUNA

with porcini filling, brown butter, sage & balsamico

• 30 •

CAPPELLETTI

with buffalo mozzarella filling, roasted sun gold tomatoes & basil

• 28 •

GNOCCHI A LA PIZZAIOLA

potato gnocchi with baked with sweet peppers, tomato,
sicilian oregano & smoked mozzarella

• 28 •

RISOTTO DI ASTICE

lobster risotto with summer corn, zucchini & salsa verde

• 43 •

RIGATONI VERDE

spinach & herb pasta with braised pork shoulder & tuscan kale

• 28 •

PAPARDELLE

with short rib ragu, rosemary & pecorino

• 31 •

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 & eggplant agrodolce with olives, pine nuts & raisins

• 16 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

locally caught fish with roasted artichokes, pistachios, golden raisins & apricot vinaigrette

• 37 •

CAPESANTE

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

• 39 •

POLLO ALLA MODENESE

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

• 28 •

BISTECCA

Prime hangar steak with sweet potato & braised cippolini

• 43 •

VITELLO

roasted veal porterhouse with potato puree, mushrooms & marsala

• 46 •