

**RESTAURANT WEEK MENU**

**LUNCH**

**PRIMI**

**ZUPPILI AL TELAFONO**

RICE FRITTER, WITH PEAS, HAM, MOZZARELLA. TOMATO SAUCE

**BURRATA**

BURRATA , TOMATOES, BASIL

(\$5 SUPP)

**RUGOLA**

ARUGULA SALAD, PICKLED VEGETABLES, CACIO ROMANO CHEESE

**POLPETTE**

BRAISED MEATBALL IN SUGO FINTO WITH, ANSON MILLS WHITE POLENTA, GREMOLADA

**BACCALA**

SALT COD, ONION, GARLIC, PARSLEY, BREAD TUILE

**BRUSCHETTA & RICOTTA**

GRILLED COUNTRY BREAD WITH EGGPLANT, COW'S MILK RICOTTA, SHAVED RADISH

**LE SALUMI**

SOPRASATTA, MORTADELLA, 'TESTA', PICKLED VEGETABLES

## SECONDI

### RISOTTO

CARNAROLI RISOTTO, PESTO GENOVESE, CRISPY POTATOES, BEAN SALAD, BASIL

### BUCCITINI AL LA MATRICIANA

BUCITINI, RED ONIONS, GUANCAILE, RED CHILIES, PECORINO ROMANO

### ANGOLOTTI

SHEEPS MILK RICOTTA FILLED ANGOLTTI, MARJROM, LEMON, SPINACH

### PENNE AL TONNO

PENNE, CONFIT TUNA, GARLIC, BLACK PEPPER, PECORINO

### CALAMARI

SQUID, SOPRESSATA, POTATO, LEMON, SQUID INK VINAIGRETTE

### RAZZA

PLANCHA SEARED ATLANTIC SKATE, CAPONATA, ORANGE

### MAILE MILANESE

BREADED PORK CUTLET, FENNEL, TOMATO, PICKLED PEPPER SALAD,

### L'ANGELO

GRILLED LAMB SASAUGE, PEPPERONATA, SALSA VERDE

### CONTORINI \$7

Cauliflower

Crushed Potatoes

Marinated Zucchini

## DOLCI

### ZUPPA INGLESE

PEACH SOAKED CAKE, PEACH PASTRY CREAM, MACERATED FRESH PEACHES,  
CAMELIZED MERINGUE

### CIOCOLATE

MILK CHOCOLATE MOUSSE, GRU CHOCOLATE TUILE, HAZELNUT SAUCE

### BABA AU RHUM

BABA SPONGE CAKE SOAKED IN RUM, WITH CONFIT PINEAPPLE

### SEMI FREDDO

TORONNE SEMIFREDDO, WITH MILK JAM SAUCE

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**DINNER**

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**BURRATA**

BURRATA , TOMATOES, BASIL

(\$5 SUPP)

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**POLPETTE**

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### ANGOLOTTI

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### SCIALATIELLI

SCIALATIELLI , YELLOW TAIL TUNA, GREEN OLIVES, GREEN CHILIES

### STOCAFISSIO

BAKED ATLANTIC COD, CRUSHED POTATOES. ONIONS, FENNEL, TOMATO

### RAZZA

PLANCHA SEARED ATLANTIC SKATE, CAPONATA, ORANGE

### BUE I PIZZIOLA

ROASTED BEEF BLADE STEAK, COUNTRY FRIED POTATOES, TOMATO, OREGANO

### L'ANGELO

ROASTED SHENENDOUGA LAMB LEG, PEPPERONATA, NATURAL ROASTING JUS

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