

Snacks

<i>Olive</i>	6
<i>Focaccia al tegamino</i> Skillet baked focaccia, extra vergine olive oil	7
<i>Montanarina</i> Fried, then baked pizza dough, tomato sauce, basil	13
<i>Sardoncini marinati</i> Marinated anchovies, pecorino toscano, hazelnuts, mint	15

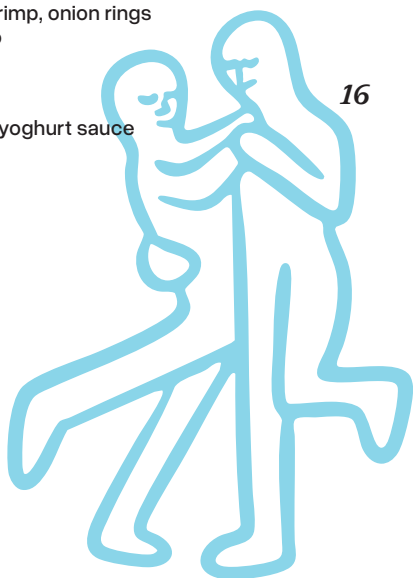
Formaggi e Salumi

*Served with
homemade focaccia*

<i>Ricottina di Bufala</i>	17
<i>30 months Parmigiano Reggiano</i>	16
<i>Mortadella</i>	16
<i>24 months Prosciutto di Parma</i>	19

Fritti

<i>Mozzarella in "Carrozza"</i> anchovies and sage, marinara dip	15
<i>Piccolo Fritto Misto</i> Fried Calamari, Montauk shrimp, onion rings and pineapple sumac mayo	23
<i>Asparagi in Pastella</i> Asparagus fries with spicy yoghurt sauce	16



Antipasti & insalate

- Insalata di Carciofi* **21**
Gem lettuce, artichoke, "Amaro Ramazzotti" dressing,
almonds, mint
- Radicchi di Campo* **19**
Mixed local and Italian lettuces, citronette
- Verdure al Salto* **18**
Sauteéd green beans and snap peas, bread crumbs,
peperone crusco, ricotta salata
- Insalata di Mare "Balera"* **23**
Shrimp, calamari, potatoes,
cherry tomatoes, celery

Primi

- Rotolo di Crespella* **25**
Savory crepes, stracciatella, mascarpone,
marinated and fresh cherry tomatoes
- Strozzapreti ai frutti di mare* **27**
Romagnola handmade pasta, mussels,
clams, calamari, red snapper
- Cappelletti alle 3P* **28**
3 meat filled, peas, prosciutto
and parmigiano reggiano crema
- Tagliatelle verdi al ragù* **26**
Green tagliatelle, beef and pork bolognese

Secondi

- Sgombro ai Ferri* **38**
Grilled mackerel, orange and lemon sauce,
caper and bottarga
- Ribeye alla milanese* **56**
10oz served with seasonal salad

Pizza

Marinara

Doppio pomodoro, garlic, sicilian oregano

18

Margherita

Tomato sauce, mozzarella di bufala,
fresh parmesan, basil, evoo

25

M A R G H E R I T A A D D - O N S

Anchovies
7

Prosciutto
di Parma
9

Mushroom
6

Salsiccia
7

The Rossa

Marinara sauce, garlic, anchovies,
caper leaves, black olives,
sicilian oregano, basil

21

4 formaggi

Mozzarella, gorgonzola,
Parmigiano Reggiano, provolone,
citrus zest , black pepper

24

Eggplant parmigiana

Tomato sauce, smoked provolone,
roasted eggplant,
Parmesan, mint, basil

25

Diavola

Tomato sauce, mozzarella,
calabrian soppressata,
Pecorino Romano, hot honey, basil

25

Shrimps 'n' Turf

Tomato sauce, mozzarella, Shrimps, 'nduja, basil

27

Lo studente

Tomato sauce, mozzarella,
thin sliced white onions, tuna,
roasted garlic aioli, basil

25

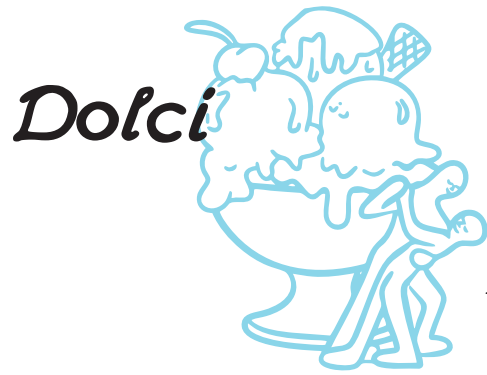
Chef special

The Graham

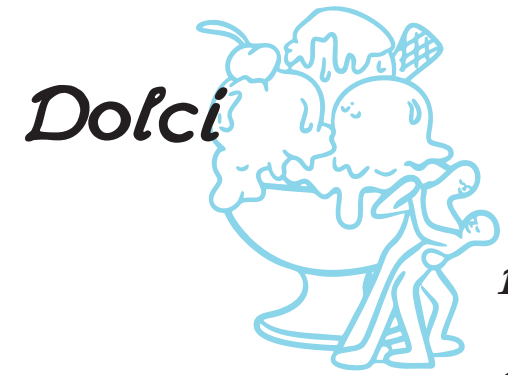
Red pesto, mozzarella, provolone, broccoli rabe,
fennel sausage, toasted almonds

26





<i>Creme Caramel</i>	14
<i>Tiramisù</i>	15
<i>Sorbetto al limone</i>	12



<i>Creme Caramel</i>	14
<i>Tiramisù</i>	15
<i>Sorbetto al limone</i>	12

Our selection of

Sweet Wines (2oz)

Bera, Moscato D'Asti	12
De Bartoli, Bukkuram – Zibibbo	20
La Stoppa, Scolmo – Barbera	18

Our selection of

Sweet Wines (2oz)

Bera, Moscato D'Asti	12
De Bartoli, Bukkuram – Zibibbo	20
La Stoppa, Scolmo – Barbera	18

Amaros and Liquors (2oz)

Fred Jerbis	15
Liquore Settemmezzo	15
Amaro Nonino	18
Roger Groults, Calvados 3 Years	16
Laurent Cazottes, Coings Sauvages (Wild Quince)	45

Amaros and Liquors (2oz)

Fred Jerbis	15
Liquore Settemmezzo	15
Amaro Nonino	18
Roger Groults, Calvados 3 Years	16
Laurent Cazottes, Coings Sauvages (Wild Quince)	45