

# AUTENTICA CUCINA ITALIANA

*Fatto in Casa*

L  
A

*Civico*  
LA 2064

C  
A

# THAT WILL BRING YOU HOME

# TRADITIONAL MENU

## ANTIPASTI

<b>ANTIPASTO CALABRESE</b> SOPPRESSATA, CAPOCOLLO, CACIOCAVALLO, SHEEP RICOTTA, GRILLED EGGPLANT & ZUCCHINI, NDUJA CROSTINO.	22
<b>TARTARE DI SALMONE</b> WILD CAUGHT CITRUS MARINATED SALMON, STRACCIATELLA CHEESE, ANCHOVIES ITALIAN CRUMBLES.	18
<b>FIORI DI ZUCCHINE</b> ZUCCHINI BLOSSOM, RICOTTA, SPICY SOPPRESSATA CALABRESE, TOMATO SAUCE, PARMIGIANO.	19

## PASTA

<b>SPAGHETTI AL POMODORO</b> SPAGHETTI, VOLCANIC PIENNOLO CHERRY TOMATOES, BASIL, GARLIC.	19
<b>RIGATONI ALLA NORMA</b> RIGATONI, TOMATOES, RICOTTA, EGGPLANT, BASIL.	21
<b>PAPPARDELLE BRASATO</b> PAPPARDELLE, SLOW-COOKED SHORT RIB RAGU, CABERNET, PARMIGIANO.	28
<b>TAGLIATELLE DELLA SILA</b> TAGLIATELLE, ITALIAN PORCINI MUSHROOMS, HOME-MADE FENNEL SAUSAGE, NDUJA, PARSLEY.	27

## SECONDI PIATTI

<b>POLLETTO E CAPONATA [GF]</b> ORGANIC COCKEREL, WINE & HERBS MARINATED, CAPONATA	35
<b>MERLUZZO IN UMIDO</b> LOCAL COD, CHERRY TOMATOES, OLIVES, POTATOES, CAPERS, CALABRIAN CHILI PEPPERS, LEMON ZEST.	32

## INSALATE

<b>CAESAR</b> HEARTS OF ROMAINE, CROUTONS, PARMIGIANO.	16
<b>INSALATA DI TONNO [GF]</b> IMPORTED ITALIAN TUNA, ROMAINE, ARUGULA, CHERRY TOMATOES, SNAP SWEET PEAS, EGGS, KALAMATA OLIVES, LEMON, EVOO.	17
<b>BARBABIETOLE [GF]</b> RED BEETS, ARUGULA, RED LETTUCE, FETA CHEESE, ORANGES, WALNUTS, HONEY, MODENA BALSAMIC REDUCTION, EVOO.	16

<b>BURRATA CAPRESE [GF]</b> IMPORTED BUFFALO BURRATA, HEIRLOOM TOMATOES, EVOO, MODENA BALSAMIC REDUCTION. ADD PROSCIUTTO SAN DANIELE +\$5	18
<b>FRITTO DI CALAMARI</b> LIGHTLY FRIED CALAMARI, ZUCCHINI, GARLIC AIOLI.	19
<b>CARPACCIO DI BRANZINO [GF]</b> MEDITERRANEAN BRANZINO, CHERRY TOMATOES, OLIVES, CAPERS, BOTTARGA, PARSLEY.	19

<b>MAFALDE AL RAGU DI CINGHIALE</b> MAFALDE, SLOW COOKED WILD BOAR RAGU, CACIOCAVALLO, THYME.	28
<b>LINGUINE VONGOLE E BOTTARGA</b> LINGUINE, MANILA CLAMS, BOTTARGA DI MUGGINE, LEMON ZEST, CALABRIAN CHILI PEPPERS.	29
<b>SPAGHETTI LIMONE E GAMBERI</b> SPAGHETTI, CALEDONIAN BLUE PRAWNS CRUDO, LEMON SAUCE.	29

<b>BRANZINO [GF]</b> WHOLE GRILLED EUROPEAN BRANZINO, FENNEL, ORANGES, OLIVES.	38
<b>TAGLIATA DI MANZO [GF]</b> 10 OZ. 14 DAYS DRY AGED NY STEAK, ARUGULA, CHERRY TOMATO, PARMIGIANO.	58

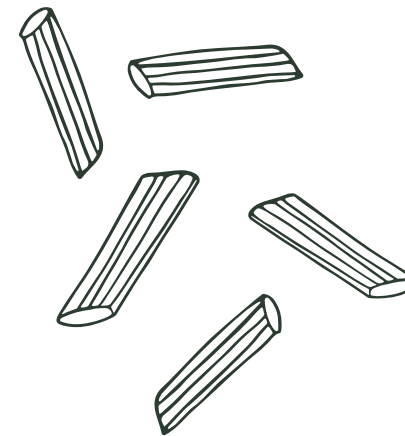
## SIDES

ASPARAGUS	12
CAPONATA	8
ROASTED POTATOES	8
MEATBALL	9

# VEGAN MENU

## FIRST ITALIAN-VEGAN MENU IN THE US

OWNER & CHEF PIETRO GALLO CREATED THIS FULLY VEGAN MENU INSPIRED BY THE CLASSIC DISHES OF OUR ITALIAN HERITAGE EXECUTED WITH MODERN COOKING TECHNIQUES, PROVIDING A TRULY AUTHENTIC EXPERIENCE TO OUR BELOVED VEGAN GUESTS SINCE 2015.



## ANTIPASTI

<b>CAPRESE [GF]</b> HOMEMADE RICE MOZZARELLA, HEIRLOOM TOMATOES, BASIL, EVOO.	15
<b>CALAMARI VEGANI [GF]</b> PEA PROTEIN, CORN STARCH, CORN FLOUR, TOMATO SAUCE.	18
<b>BRUSCHETTA CLASSICA</b> ITALIAN GRILLED BREAD, ROMA TOMATOES, ROASTED GARLIC, BASIL, EVOO.	16
<b>RICOTTA VEGANA</b> BAKED ALMOND RICOTTA, LEMON ZEST, THYME, ITALIAN GRILLED BREAD.	17
<b>FIORE RIPIENO</b> LIGHTLY FRIED ZUCCHINI BLOSSOM, CAPONATA, TOMATO SAUCE.	19

## PASTA

<b>RIGATONI PUTTANESCA</b> RIGATONI, SAN MARZANO TOMATO SAUCE, KALAMATA OLIVES, CAPERS, CALABRIAN CHILI PEPPERS.	22
<b>PENNE ALL ARRABBIATA CALABRESE</b> PENNE, SPICY BELL PEPPER CHERRY TOMATO SAUCE, GARLIC, CALABRIAN CHILI PEPPERS.	24
<b>FETTUCCINE AI FUNGHI</b> FETTUCCINE, SLOW COOKED MUSHROOM RAGU, ALMOND CRUMBLE.	25
<b>LASAGNA VEGANA</b> IMPOSSIBLE RAGU, ITALIAN BECHAMEL, VEGAN MOZZARELLA, VEGAN PARMIGIANO.	27
<b>PARMIGIANA DI MELANZANE</b> EGGPLANT PARMIGIANA, SAN MARZANO TOMATO SAUCE, SMOKED VEGAN MOZZARELLA, BASIL, VEGAN PARMIGIANO.	27

\* TRANSMISSION IS POSSIBLE DUE TO GLUTEN PRESENT IN OTHER DISHES, PLEASE INFORM YOUR SERVER OF THE SEVERITY OF YOUR ALLERGY.