

ROMA

Cucina e Piazza

antipasti e insalate

Grilled Caesar - grilled romaine hearts, pickled onion, white anchovy dressing and poached egg 8

Panzanella - farm tomatoes, cucumber, basil and red onion with red wine vinegar, olive oil, and rustic croutons 9

Golden and Red Beets - haystack goat cheese, farm beets, sherry vinaigrette, and greens 9

Farm Green Bean Salad - farm wax beans, hard-boiled egg, grain mustard dressing, tarragon and parsley leaves 7

Carpaccio di Bresaola - cured beef bresaola, organic arugula, shaved Parmigiano reggiano, lemon, olive oil and cracked pepper 10

Cozze and Salamino Piccante - steamed black mussels, spicy sopressata, tarragon, and white wine 8

Burrata cheese with seasonal fruit on grilled rustic bread with Saba dressing, olive oil 12

House cured wild Alaskan salmon, fennel, farm greens, and lemon olive oil 10

Bruschetta Crostini

- Fava beans, mint, and pecorino 6
- Roma tomato and basil 6
- Oven roasted eggplant, mint, and lemon zest 6
- Fire roasted peppers and almonds 6
- Mediterranean roasted olives, chili, garlic, and parsley 6

zuppa

Chilled cucumber and yogurt soup with dill, mint fried capers and prosciutto crisp cup 3 bowl 5

Gaspacho Andalusia cup 5 bowl 7

Passata di Verdure - vegetable soup with croutons cup 5 bowl 7

dal forno from our Italian wood burning oven
gluten free pizza - additional 5

Schiacciata della Settimana - flat bread of the week with mozzarella 8

Wood oven roasted farm vegetables, beets, broccoli, green beans on a bed of arugula 7

Farmer Pizza with vegetables from farmers' market and our own garden

Margherita Classica - San Marzano tomatoes, mozzarella, and basil 11

Quattro Stagioni - artichoke heart, olive, prosciutto and mushroom 13

Salamino Piccante - fire roasted peppers and San marzano tomato 12

Prosciutto crudo and organic arugula, mozzarella, and San Marzano tomato 13

Tirolino - speck, pear, San Marzano tomato, and mozzarella 13

Pizza Salad - farm greens, tomato, red onion, cucumber, and fig balsamic dressing 11

Gluten free pizza - additional 5

primi

Tagliatelle all pomodoro and basilica 13

Agnolotti agli Asparagi e Ricotta - spinach pasta filled with asparagus, ricotta and orange zest with a butter, thyme, and cherry tomato sauce 16

Spaghetti with mussels and farm tomatoes 13

Linguine al pesto - basil almond pesto, green beans, lemon zest, and Parmigiano reggiano 13

Fregola Saffron and Clams - Sardinian pasta with clams, saffron, parsley 13

Risotto ai Frutti di Mare 16

Tagliatelle alla Bolognese 16

Lasagne Verdi alla Bolognese 12

Penne all' Amatriciana - cured pork cheek, red onion, bay leaves, white wine, and San Marzano tomatoes, pecorino Romano 12

Bucatini Cacio e Pepe - classic roman pasta with cacio di roma sheep cheese and black pepper 15

Melanzane alla Parmigiana - grilled farm eggplant, San Marzano tomato, mozzarella, parmesan and basil 12

Potato Gnocchi with fresh porcini mushroom, winter savory, butter, and parmesan 16

secondi

Grilled Wild Salmon with gigante beans salad and kale, white anchoiade sauce 26

Calamari Fritti - calamari, fennel, carrots, sage, artichokes and lemon wedge 14

Grilled Swordfish with caponata and olive oregano sauce 26

Oven Roasted Chicken Leg with duck fat fingerling potatoes and sautéed braising greens 19

Pork Chop Milanese with arugula, marinated tomatoes, and lemon wedge 23

Hanger Steak alla Griglia with heirloom tomato salad and rosemary balsamic glaze 26

Quinoa and Garbanzo - grilled red onion, zucchini, farm tomatoes and basil yogurt 19