

ROMA

Cucina e Piazza

bevande

non-alcoholic beverages poured table-side

San Pellegrino - sparkling mineral water 4 lrg 7

Limonata - lemon infused sparkling beverage 3.5

Aranciata - orange infused sparkling beverage 3.5

Aranciata Rossa - blood orange infused sparkling beverage 3.5

Coca-Cola - cane sugar coca-cola in the bottle 3.5

antipasti e insalate

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

Mista - farm greens, carrot, beets, cucumber and balsamic fig vinaigrette 6

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

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

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*

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

Quattro Stagioni - artichokes heart, olive, prosciutto and mushroom 10

Salamino Piccante - fire roasted peppers and San marzano tomato 10

Prosciutto crudo and organic arugula, mozzarella, and San Marzano tomato 11

Pizza Salad - farm greens, tomato, red onion, cucumber, and fig balsamic dressing 10.5

Gluten free pizza - additional 5

panini *served on sliced rustic bread*

add a mixed green salad or hand-cut fries 2.5

Milanese - breaded chicken breast, farm tomatoes, aioli and romaine 8

Melanzane e Caprino - grilled marinated eggplant, haystack goat cheese and greens 8

Prosciutto Crudo e Mozzarella - prosciutto crudo, house made mozzarella, arugula, tomato, olive oil and lemon 9

Heirloom Tomato - farm tomatoes, crispy pancetta, avocado, basil aioli 9

primi

Tagliatelle all pomodoro and basilica 12

Spaghetti with mussels and farm tomatoes, extra virgin olive oil, Calabrian chile, garlic 13

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

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

Risotto with summer squash and saffron 12

Lasagne Verdi alla Bolognese 11

Penne alle Zucchini Estive - Cure Farms summer squash with sautéed shallot butter, mint, and haystack goat cheese 12

Capellini all Salmone Affumicato - smoked salmon with vodka cream sauce, shallots, and dill 12

secondi

Calamari Fritti - calamari, fennel, carrots, sage, artichokes and lemon wedge 13

Rainbow trout al Dragoncello - pan seared with tarragon butter sauce, served with sautéed farm greens, potato salad 15

Hanger Steak alla Griglia with heirloom tomato salad and rosemary balsamic glaze 15

Quinoa and Garbanzo - grilled red onion, zucchini, farm tomatoes and basil yogurt 12

Wood Oven Roasted Chicken Leg with duck fat roasted potatoes, sautéed braising greens 12

Executive Chef Alberto Sabbadini