

## ANTIPASTI 9.

### ZUPPA

today's soup, seasonal locally farmed produce

### POLPETTE

"specialty" braised veal meatballs marinara

### CALAMARI E CARCIOFI

R.I. calamari, artichokes, lemon aioli, salsa rubra

### *gf* PROSCIUTTO

24-month aged parma ham from the hand slicer with fresh locally farmed fruit

### *gf* Polpo in Umido

braised mediterranean octopus, heirloom tomatoes, fingerling potatoes, confit leeks, olives

## INSALATE 9.

### *gf* CAVOLI E SPINACH

shaved kale & spinach, sweet corn, roasted pistachio nuts, crumbled goat cheese, white balsamic vidalia onion vinaigrette

### *gf* MISTA

mixed lettuces, cucumber, tomato, radishes, lemon-balsamic dressing

### *gf* QUINOA & ARTICHOKE

baby heirloom tomatoes, asiago fresco crumbles, preserved lemon-caper vinaigrette

### PRICCI CESARE

crushed croutons, parmigiano reggiano

### *gf* ARUGULA

taylor farms baby arugula, roasted golden beets, gorgonzola crumbles, sea salt puffed Arborio rice, hazelnut & shallots vinaigrette

### *gf* CAPRESE

pricci's fiordilatte mozzarella by oro bianco cheesemakers, campari tomatoes, basil, evoo

### Add:

Organic Chicken Breast 4.

GA Wild Shrimp 6. Salmon 7.

## PANINI & PIADINE 13.

House-Made Parmesan Rosemary Chips  
or Salad

### VEGETARIANO PANINO

grilled zucchini, eggplant, sweet peppers, wild mushrooms, smoked mozzarella, fresh basil

### TOSCANO PANINO

herb roasted chicken breast, basil pesto, oven roasted tomato, asiago cheese

### EMILIANO PANINO

prosciutto di parma, home-made mozzarella, bibb lettuce, pomodoro tomato

### ROMAGNOLA PIADA

cotto ham, truffled squaquerone cheese, wild mushrooms, arugula

### SMOKED SALMON PIADA

pantelleria capers, cured red onions, baby spinach



## WOOD OVEN PIZZAS 13.

Choice of "Napoletana" Classic Pizza or  
Organic Whole Wheat "Flatbread" Crust

### REGINA MARGHERITA

san marzano tomato sauce, basil, house-made mozzarella

### FUNGHI - CIPOLLINI - FONTINA

light truffle béchamel, wild mushrooms, cipollini onions, fontina

### SALMONE E CAPERI

crescenza cheese cream, mozzarella, artichokes, capers, smoked scottish salmon, arugula

### PROSCIUTTO

fresh tomato, mozzarella, prosciutto di parma, local baby arugula



Slow Food Atlanta

## PASTA 16.

Pair with an Appetizer or Salad 19.5

### MEZZE PENNE ALLA NORMA

sweet Italian eggplant, heirloom tomatoes, basil, house-made mozzarella

### RAVIOLI

beef short rib ravioli, buttery braising jus

### SPAGHETTINI "DE CECCO"

fresh tomato sauce, ligurian basil and pecorino, braised veal meatballs

### LASAGNA MATTÀ BOLOGNESE

"crazy lasagna," veal bolognese, mozzarella, parmigiana

### LASAGNA VEGETARIANA

local vegetables, house ricotta cheese, pesto

### LINGUINE

thin linguine "frutti di mare," shrimp, mussels, clams, calamari {supp. 2}

## ENTREES 16.

Pair with an Appetizer or Salad 19.5

### *gf* CAPESANTE

pan roasted georges bank scallops, fresh fava beans puree, heirloom tomatoes, capers, preserved onions

### SCALOPPINI PORCINI E PATATE

pan sautéed free range veal scaloppini, wild porcini mushrooms, golden potato mirepoix, arneis wine sauce {supp. 4}

### *gf* POLLO GIARDINIERA

chicken paillard gratin, pounded, with heirloom tomatoes, fresh mozzarella, basil pesto d'olive

### *gf* SALMONE PICATTA

grilled loch duarte salmon, lemon caper sauce, charred asparagus

### *gf* DENTICE AI CARCIOFI

pan roasted genuine Florida snapper filet, baby artichokes, fingerling potatoes, gaeta olives in vermentino wine pacchino tomato sauce

### *gf* \*BISTECCA E SALSA VERDE

7 oz prime ny strip, roasted garlic & parmesan chips, salsa verde {supp 7.}

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*gf* Gluten Free