

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 CARPACCIO DI TONNO

ahi tuna, radishes, chickpeas, preserved lemon & caper vinaigrette {supp. 2.5}

INSALATE 9.

gf CAVOLIE 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 E FAVA POMODORO

taylor farms baby arugula, fava beans, baby heirloom tomatoes, lemon mint vinaigrette

gf CAPRESE

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

Add:

Organic Chicken Breast 4.

Salmon 7.

GA Wild Shrimp 6.

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 - ZUCCHINI - BURRATA

local wild mushrooms, zucchini, burrata, liquirian pesto

SALMONE E CAPERI

crescenza cheese cream, mozzarella, capers, smoked Scottish salmon, arugula

PROSCIUTTO

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



Slow Food Atlanta

BuckheadRestaurants.com

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 MATTIA 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