

CICCHETTI VENEZIANI — SMALL BITES

House Focaccia · With extra virgin olive oil 	8
Marinated Olives from Gaeta · Herbs, citrus, chili ¹ 	7
Crostino · Cannellini bean cream, roasted carrots, lemon zest 	9
Bruschetta with Baccalà · Whipped salt cod, trout roe, fresh herbs	13
Lentil Meatballs · Marinara sauce ¹ 	9
Veal Meatballs · Cacio e pepe dipping sauce	11
Crispy Polenta Bites · Braised onion, rosemary mayonnaise 	9

PIATTINI — SMALL PLATES

Seasonal Salad · Walnuts, shaved Parmigiano Reggiano, citrus vinaigrette ¹	14
Brussels Sprouts · Balsamic reduction, hummus, mint ^{1, 2} 	15
Fried Smashed Potatoes · Vegan herb mayonnaise 	14
Roasted Butternut Squash · Beurre blanc, wild herb salad ^{1, 2}	19
Burrata · Roasted mushrooms, honey ¹	22
Tuna Crudo · Ajo blanco, figs, fig leaf oil ^{1, 2}	24
Cheese Selection · Seasonal jam, toasted sesame bread	22
Vegan Cheese Selection · Seasonal jam, toasted sesame bread 	25

PIATTI — MAIN COURSES *Fresh pasta made in-house daily*

Seasonal Vegetable Velouté · Toasted crostini 	18
Gnocchi alla Sorrentina · Slow-cooked tomato sauce, mozzarella, basil	21
Tagliolini al Limone · Amalfi lemon, parmigiano cream	22
Squash and Ricotta Ravioli · Toasted hazelnut, mandarin	23
Lasagna · Mushroom ragù, almond béchamel, sage sauce 	25
Tagliatelle Bolognese · Traditional ragù, 24-month Parmigiano Reggiano	25
Fish of the Day · Farmer's market vegetables ¹	<i>Market price</i>