

PASTAS

TRADITIONAL HANDMADE SPECIALTY PASTAS

..... by Chef Vincenzo Vottero

- LASAGNE BOLOGNESE**..... 17
seven layers of spinach-infused pasta with rich,
meaty bolognese sauce
- TORTELLINI BOLOGNESE**..... 21
meat filled, parmigiano reggiano (24 month) cream sauce
- TORTELLONI DI RICOTTA**..... 20
ricotta filled, parsley, garlic, parmigiano reggiano
(24 month), butter and sage

HOMEMADE FRESH PASTAS

- RAVIOLI DI MELANZANE**.....16
eggplant-stuffed ravioli, thyme, robiola cheese,
butter, lemon zest, parmigiano reggiano
(24 month)
- TAGLIATELLE PAGLIA E
FIENO AL RAGÚ**..... 15
egg and spinach pastas, traditional bolognese sauce
- SHORT RIB RAVIOLACCI**..... 17
homemade short rib ravioli with an italian brie
cheese sauce

DRY PASTAS

- SPAGHETTI ALLA AMATRICIANA**..... 14
guanciale, pecorino romano cheese, tomato
sauce, chili pepper
- RIGATONI**..... 14
red radicchio, speck, soft cheese
- CAVATAPPI**..... 15
corkscrew pasta, italian sausage, peas, tomato cream

BUILD YOUR OWN PASTA DISH

[choose 1 pasta and 1 sauce from the selections below]

PASTA

TORTELLINI	16
homemade	
RAVIOLI DI MELANZANE	16
homemade, eggplant-stuffed ravioli	
GNOCCHI	16
homemade	
TAGLIATELLE	16
homemade	
MEZZALUNA	16
homemade, cheese-filled	
RIGATONI	15
SPAGHETTI	15
CAVATAPPI	15

[*gluten-free* pasta available]

HOMEMADE SAUCE

PARMIGIANO REGGIANO CREAM
aged 24 months

TOMATO VODKA CREAM

AMATRICIANA

TOMATO BASIL

GREEN BASIL PESTO

RED SUN-DRIED TOMATO PESTO

BOLOGNESE RAGÚ

ITALIAN BRIE CHEESE