



ANTIPASTI

OLIVES 3.50

MIXED LETTUCES *toasted walnuts, aged red wine vinaigrette, Pecorino "Grand Cru"* 6.95

FARRO SOUP *spelt soup with pancetta, leeks, butternut squash* 5.50 cup / bowl 7.50

CAESAR SALAD *romaine hearts, croutons, Parmigiana-Reggiano* 6.95

MOZZARELLA BURRATA *tomato conserva, crostini* 12

ENDIVE & APPLE SALAD *thyme, saba, Parmigiana-Reggiano shavings* 7.50

ESCAROLE & SAUSAGE *Parmigiana-Reggiano fonduta* 11

BRUSCHETTA *cherry tomatoes, oregano, garlic, spicy ricotta* 8.50

GRILLED CALAMARI *garlic-roasted cauliflower, Gaeta olives, cherry tomatoes, pickled red onion* 8.75

ANTIPASTO PLATTER *salumi, marinated vegetables, cheeses, roasted garlic* 13.95

PRIMI

all pastas are available in appetizer portions for \$5 less than entrée price

TAGLIOLINI WITH MUSHROOM RAGU *truffle oil, Pecorino Romano* 14.50

SMOKED RISOTTO *smoked Carnaroli rice, butternut squash, crispy boar sausage* 17.50

BRAISED BEEF RAVIOLI *thyme, marrow butter, red wine reduction* 15.50

SPAGHETTINI WITH TOMATOES AND BASIL 11.50
with veal meatballs 16.50

PENNONI WITH RABBIT *baked tube pasta stuffed with rabbit sausage, Swiss chard-bechamel* 16.50

APPLE RAVIOLI *buffalo mozzarella, sheep's milk ricotta, walnuts, smoked ricotta* 16

BAKED MANICOTTI *beef, veal, tomato, spinach, mozzarella* 15.75

TAGLIATELLE BOLOGNESE *housemade meat ragu, ribbon pasta* 15.50

SECONDI

GRILLED TROUT *borlotti bean crema, Brussels sprouts, acorn squash, orange oil* 18.50

ZUPPA DI PESCE *clams, shrimp, calamari, fish, spicy tomato-lobster brodetto, herbs, grilled bread* 18.50

MARKET FISH *seasonal, traditional preparation M/P*

ROASTED CHICKEN *black pepper-chili rub, spinach, Castelvetro olives, roasted lemon* 16.95

GRILLED FLAT IRON STEAK *roasted fingerling potatoes, broccoli rabe, rosemary sea salt* 22.50

PORK PORTERHOUSE *buckwheat polenta, Tuscan kale, red wine reduction* 21.50

SALTIMBOCCA ALLA ROMANA *veal scallopine with prosciutto, sage, roasted fingerling potatoes, braised greens* 16.75

CONTORNI

all sides 4

*sautéed spinach with garlic
Brussels sprouts
braised greens*

*buckwheat polenta
roasted fingerling potatoes
broccoli rabe*

FIFTH GROUP RESTAURANTS SERVES ONLY 100% TRANS FAT-FREE FOOD

A Fifth Group Restaurant Concept

South City Kitchen Midtown & Vinings | La Tavola | Ecco | Bold American Events & Catering | The Original El Taco