



piattini © small plates

morsi o bites for the table

- { **cacio e affetatti** } artisan cheeses . sliced cured meats . marmellata . 19
- { **arancini** } risotto crocchette . saffron . mozzarella . peas . tomato . 6
- { **diavolicchio** } roasted italian long hots . olive oil di basilicata . toasted garlic . 5
- { **olive** } mediterranean olives of five varieties . pepperoncini . 5
- { **cipolle rosse** } marinated red onion . seasoned tomatoes . 5
- { **cavolfiore** } fried cauliflower . salsa verde . drizzled lemon oil . 6
- { **brusche-tre** } three toasted rustic crostini . tomato & basil . fava & pecorino . ricotta & carciofi . 5

pizzette

- { **fornarina** } rosemary baked flat bread . olive oil . sicilian sea salt . 5
- { **margherita** } the queen's pizza . mozzarella . basil . pomodoro . 9
- { **crecenza** } creamy stracchino . crumbled sausage . radicchio . 10
- { **bianconera** } gaeta olive tapanata . italian long hots . ricotta fresca . 10
- { **affumicato** } scamorza . mortadella . red and yellow pear tomatoes . 10

antipasti

- { **zuppa** } a freshly prepared soup . 7
- { **scamorza** } grilled smoked mozzarella . warm red grapes . basil chiffonade . vincotto . 12
- { **gamberi** } atlantic shrimp . catalan spicy chorizo . cannellini . falanghina white wine . 13
- { **calamari** } grilled wood skewers of calamari . aromatic breadcrumbs . tomato concasse . 11
- { **vongole** } wood baked little neck clams . pancetta . wild onion . pangrattato . 11
- { **vegetale** } grilled summer vegetables . cacio di capretto . rosemary . pesto artiginale . 12

lattughe

- { **misticanza** } salad of organic field greens . erbe fini . belgian endive . citronette . 8
- { **romana** } romaine lettuces . garlic crostini . anchovies . caeser dressing . 11
- { **rughetta** } arugula . trevisano . belgian endive . shaved parmigiano . balsamico . 11
- { **burrata** } imported creamy bufala mozzarella . sliced tomatoes . basil . prosciutto . 14
- { **barbabietole** } roasted red beets . navel orange . ricotta salatta . mesclun . toasted hazelnut vinaigrette . 11
- { **scarola fresca** } escarole salad . gorgonzola dolce . candied walnuts . apple . cherry secche . mostarda vinaigrette . 10

*any allergy should be brought to your server, manager or chef's attention
twenty percent gratuity will be added to any group of eight or larger*

RESTAURANT

piattoni © big plates

paste

- { **pappardelle** } wide ribbon pasta . veal bolognese . fresh mint . 19
- { **fusilli tirati** } corkscrew shaped pasta . southern style sausage . ramps . ricotta fresca . cracked egg . 19
- { **penne** } feather shaped pasta . bay shrimp . grappa . tomato rosato . 20
- { **chitarra** } guitar string cut spaghetti . maryland crab . asparagus . pear tomato . saffron mascarpone . 19
- { **bigoli** } whole wheat pasta . little neck clams . pancetta . tomato amatriciana . 18
- { **rotola** } rolled semolina pasta . fior di latte ricotta . mozzarella . basil . pomodoro cremoso . 17
- { **ravioli** } fava and mascarpone filling . shiitake . sage leaf burroso . 18
- { **casoncelli** } short rib stuffing . grilled corn . roasted pepper . pecorino romano . chilli spiced bread . 18

all paste are made in casa and are available as a half order

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- { **risotto** } we are proud to use carnaroli rice. known as 'the king of rices,' carnaroli has a larger grain that while still retains liquid, remains true to it's texture. *prepared as the chef desires . p.a.*

aparti

- { **polenta** } creamy yellow corn meal . 6
- { **scarola** } sautéed escarole . raisins . pine nuts . 6
- { **gratinato** } baked cauliflower and leeks au gratin . 6
- { **cima di rapa** } broccoli rabe sautéed . garlic . olive oil . chilli flake . 7

secondi

- { **spigola** } grilled branzino . pesto genovese . warm potato . fagiolini . tomato . balsamico bianco . 25
- { **salmon** } pan seared wild salmon . artichoke hearts . ramps . fingerling . vino agrumato . 23
- { **fresco** } specifically prepared market fresh fish . p.a.
- { **mezzo pollo** } roasted organic chicken . charred fagiolini . creamy polenta . natural reduction . 22
- { **maiale** } black pepper dusted pork chop . roasted potatoes . sauteed zucchini . lingonberry . 24
- { **costoline** } braised center cut beef short ribs . sweet corn cake . cipolline . 26
- { **vitello** } veal scallopine . wilted arugula . caprino italiano . pignoli . lemon zest . succo naturale . 27
- { **bistecca** } creekstone black angus sirloin . grana padano potato mash . broccoli rabe . brunello . 29
- { **mercato** } the market's selection prepared daily . p.a.

{ **executive chef** } daniel van etten

{ **chef de cuisine** } pasquale dedi

*our menu reflects our love for "la cucina italiana,"
and is a collection of dishes that have inspired us during our growth.*