

Weekly Specials

Antipasti

Pâté di Coniglio al Lambrusco 14

Rabbit pâté, lambrusco reduction

"Pasta e Fasoi" 10

Borlotti bean soup, fresh pasta, Grana, extra virgin olive oil

"Carpaccio" di Zucchine al Balsamico 12

Thinly sliced zucchinis, aged balsamic, basil, Grana Padano

Pomodori con Burrata 14

Slowly roasted tomatoes, burrata, extra virgin olive oil

Primi & Secondi

Maltagliati con Funghi e Pancetta Affumicata 15/20

Random cut pasta, mushrooms, smoked pancetta, rosemary

Tagliatelle con Prosciutto, Zucchini e Ciliegino 15/20

Ribbon pasta, Parma ham, zucchinis, cherry tomatoes

Ventresca di Spada alla Griglia 27

Grilled swordfish belly, salmoriglio

Formaggio

Pecorino Pepato 10

Aged cow's milk cheese with black peppercorn from Umbria

I Sughì Classici

Classic Pasta Sauces

Spaghetti

Aglione e Olio 13/18

garlic, parsley, peperoncino, extra virgin olive oil

Marinara 13/18

tomato sauce, anchovies, garlic, parsley

Arrabbiata 13/18

tomato sauce, garlic, peperoncino

Pomodoro 13/18

fresh tomato sauce

Puttanesca 15/20

garlic, anchovies, olives, capers, spicy tomato

Carbonara 15/20

egg yolk, pork jowl, black pepper, pecorino

Tagliatelle

Burro e Salvia 13/17

butter, sage, Grana Padano

Boscaiola 15/20

mushrooms, ham, peas, cream, tomato