

Weekly Specials

Antipasti

- Salmone Marinato 15
Marinated wild Coho salmon, dill, spices, anis grappa
- Vitello Tonnato 15
Seared veal tenderloin, tuna, anchovies, eggs, capers
- Alici Bianche con Finocchio e Arance 12
Marinated white anchovies, fennel, oranges
- San Daniele con Burrata e Pomodori Arrosto 16
San Daniele prosciutto, slowly roasted tomatoes, burrata

Primi & Secondi

- Spaghettoni con Canestrei e Pomodoro 15/20
Thin spaghetti, "Lantern" scallops, spicy tomato, parsley
- Tagliatelle alla Zingara 15/20
Ribbon pasta, bell peppers, onion, anchovies, peperoncino
- Fegato alla "Venexiana" 25
Sautéed calf's liver, caramelized onion, grilled polenta

Formaggio

- Tamburino 10
Young sheep's milk cheese from Sardinia

I Sughí Classici Classic Pasta Sauces

Spaghetti

- Aglío 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