

## **Antipasti**

### **Polipe e Patate**

Grilled octopus, potato, lemon, olive oil 12

### **Calamari Fritti**

Breaded and fried calamari served with spicy tomato sauce 12

### **Carpaccio**

Raw, grass-fed beef tenderloin, lemon, olive oil, arugula 11

### **Burrata Con Tagliaere**

Di Stefano Burrata, prosciutto, grissini 12

## **Pizzeria**

### **Margherita**

Tomato sauce, basil, fior di latte 14

### **Mezzo e Mezzo**

Half calzone, half pizza with tomato, fior di latte, basil, ricotta, mushroom 15

### **Ortolanno**

Zucchini, eggplant, artichokes, mushrooms, tomato sauce, fior di latte 14

### **Cristina**

Mushrooms, fior di latte, arugula, prosciutto, shaved parmesan, truffle olive oil 16

### **Rapini e Salsiccia**

Spicy sausage, broccoli di rape, tomato sauce, fior di latte 15

### **Patate e Cozze**

Fior di latte, potato, Mediterranean mussels 15

## **Paste e Risotto**

### **Chitarrine al Cacao**

House-made pasta with cocoa powder, rabbit ragu 17

### **Paccheri alla Pecorara**

Fresh tomato sauce, ricotta, crispy eggplant 15

### **Fettucine Bolognese**

House-made fettucine pasta with meat ragu 15

### **Ravioli con Coda**

House-made pasta stuffed with braised oxtail, au jus, pecorino pepato 15

### **Agnolotti di Zucca**

House-made pasta filled with butternut squash, walnuts, brown butter sage sauce, parmesan 14

### **Spaghetti del Trabocco**

Baby octopus, shrimp, scallops, clams, mussels, tomato sauce 18

### **Gnocchi all' Abbruzzese**

House-made potato dumplings in a squash, mushroom, and white wine sauce 15

### **Risotto del Giorno** A.Q.

## **Stuzzichini**

### **Olive e Mandorle**

Olives, almonds, ricotta salata 8

### **Pancia di Maiale**

Braised pork belly, vegetable ragu 9

### **Baccale e Peperoni**

Roasted salt-cod marinated with roasted bell peppers, crispy polenta 9

### **Palotte Cacio e Uova**

Parmesan, pecorino, egg croquettes, fried and served with tomato sauce, grill-toasted bread 8

### **Crudo**

Raw ahi tuna marinated in saffron, olive oil, and lemon, crispy capers, mint 10

### **Arrosticini**

Grilled lamb-skewers, grill-toasted bread 9

## **Insalate**

### **Bietole (e Crescione)**

Roasted golden and red baby beets, watercress, walnuts, red-wine vinaigrette 9

### **Invernale**

Friseé, radicchio, endive, walnuts, red grapes, pear, prosecco vinaigrette, gorgonzola 10

### **Cavolo delle Maielle**

Baby mixed kale, cannellini, carrots, creamy lemon parmesan dressing 9

### **Fagiolata**

Lentils, garbanzos, farro, cannellini beans, carrots, cherry tomatoes, lemon anchovy dressing 9

## **Pesce**

### **Fritto Misto**

Breaded and fried calamari, shrimp, scallops, smelt, artichokes, lemon 19

### **Brodetto alla Vastese**

Seafood stew with clams, mussels, shrimp, octopus, scallops, white fish, salmon, tomato broth, with grill-toasted bread.....25

### **Pesce Dal Trabocco** A.Q.

## **Carne e Pollame**

### **Bistecca alla Brace**

Grilled 16oz. New York steak, roasted potatoes and almonds, spinach 40

### **Costata di Maiale**

Grilled pork chop, braised fennel and broccolini, roasted potatoes and almonds 28

### **Pollo Abruzzese**

Wood-fire grilled boneless half-chicken, fresh herb and chili flake marinade, Abruzzese salt, roasted vegetables and potatoes 18

### **Rosticceria del Giorno** A.Q.

## **Contorni**

**Patate e Mandorle** -- Roasted potatoes and almonds 5

**Vegetali al forno** -- Roasted seasonal baby root vegetables 5

**Broccolini** 4

**Spinaci** 4

**Fagiolini** -- Green beans sautéed with orange and lemon zest 4

**Ragu di Vegetali** -- eggplant and pepper ragu with pinenuts and raisins 5