

ANTIPASTI E INSALATA

| ANTIPASTO CLASSICO (2 oz) Soppressata (1 oz), coppa (1 oz), mortadella (1 oz), taleggio, pecorino, provolone, giardiniera | \$595 |
|---|-------|
| INSALATA FLORENTINA V, PN Spinach, kale, pecans, pistachios, balsamic, figs, goat cheese | \$340 |
| CAPRESE V,PN Fresh mozzarella, heirloom tomatoes, pesto, arugula | \$380 |
| LETTUGA E TONNO SOTT'OLIO FATTO IN CASA (3 oz) — Anchovy dressing, ciboulette, pecorino pepato, shallots, focaccia | \$390 |
| PROSCIUTTO E MELONE (1 0Z) White balsamic, arugula | \$385 |
| Ragu bolognese, pasta, bechamel, cheese, tomato, calabrese chili | \$330 |
| PANZANELLA A MODO NOSTRO V Local tomatoes, fried pasta, olives, red onion, cucumber, basil, Manzanillo olive oil, wine vinegar, capers | \$365 |
| CALAMARI FRITTI (5 0Z) | \$370 |

GT -GLUTEN | PN -PEANUTS | TN -TREES NUTS | F -FISH | C -CRUSTACEANS | DP -DAIRY PRODUCTS

V -VEGETARIAN | PB -PLANT BASED



PIZZA

Gluten free available

| MARGHERITA v Fresh mozzarella, basil, tomato | \$450 |
|---|-------|
| PIZZA QUATTRO FORMAGGI V Provolone, mozzarella, parmesan, gorgonzola, oregano | \$460 |
| PEPPERONI (2.5 0Z) Mozzarella, tomato | \$470 |
| PARMA (3 oz) Prosciutto, mozzarella, tomato,arugula, parmesan | \$460 |



Bassano Trafforia
AUTENTICA CUCINA ITALIANA

PASTA E RISOTTO

| CAVATELLI AL GORGONZOLA DOLCE V | \$520 |
|--|----------------|
| RAVIOLI ALLA RUCOLA V, PN Goat cheese, arugula pesto, Sicilian lemon, walnuts | \$530 |
| *Pasta di gragnano igp Shrimp, mussels, clams, fish, squid, crab, garlic, fried tomatoes, dill, lemon, Vermouth bianco | \$590 |
| RIGATONI ALLA VODKA V Tomato, cream, calabrese chili, parmesan | \$480 |
| Add chicken (4 oz) | \$200 |
| Add shrimp (4 oz) | \$290 |
| BUCATINI ALLA CARBONARA (2 0Z) Parmigiano reggiano, pecorino romano, artisanal guanciale, egg, pepper | \$490 |
| LASAGNA BOLOGNESE (3 0Z) | \$510 |
| Cultivated mushrooms, Grana Padano DOP, white wine, butter, chives, shallot, tartufata, cep powder | \$590 |
| PASTA CLASSICO | |
| Pomodoro v | \$300 |
| Pesto v Burro v | \$280 \$270 |
| Aglio e Olio v | \$270 |
| Bolognese (5 OZ) | \$390 |

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PIATTI PRINCIPALI

| BRACIOLE (8 0Z) | \$970 |
|---|-------|
| Braised flap meat, prosciutto, | |
| pomodoro, creamy polenta, broccoli | |
| COTOLETTA DI POLLO (8 0Z) | \$760 |
| Tomato, piccata, organic greens | |
| Add pasta al burro v | \$220 |
| PESCE ALLA GRIGLIA (8 0Z) | \$895 |
| Catch of the day, gremolata, Sicilian | |
| lemon, frisée, garlic, frégula sarda | |
| ZUCCHINE RIPIENE AL FORNO V, PN | |
| Sun-dried tomato, peppers, eggplant, almond | \$495 |