

## **DEL BANCO**

DELI

SALSE | SPREADS – 14

Tzatziki, Caponata & Hummus, Served with Za'atar Focaccia

SELEZIONE DI SALUMI | CHEF'S SELECTION – 18

Served Giardiniera and Caraway Cracker

SELEZIONI DI FORMAGGI | CHEF'S SELECTION – 15

Served with Mostarda and Caraway Cracker

## **ANTIPASTI**

FREDDO – Cold

### **Seasonal Pickles**

6

### **Mixed Olives**

smoked cinnamon

5

### **Greek**

kale, cherry tomato, kalamata olives, quinoa, feta

10

### **Arugula**

macadamia nuts, mulberries, beluga lentils, sherry vinaigrette

11

### **Roman Artichokes**

lemon + extra virgin olive oil

12

### **Broccoli Rabe**

anchovy, garlic breadcrumbs

7

CALDO – Hot

### **Fritto Misto**

pepperoncini, endive, marinara

13

## Couscous Tagine

eggplant, pinenuts

12

## Portobello Mushrooms

amaranth polenta, porcini jus

9

## Spanish Octopus

romesco, smoked almonds

18

## SPIEDINI

SKEWERS

## Lamb Kefta

labneh, pistachio

8

## Swordfish

bottarga, fermented garlic

9

## Filet Beef

morcilla, plum bbq

7

## FARINA

PASTA

## Cacio e Pepe

pecorino, crushed peppercorns

16

## Tajarin Carbonara

cured egg, spinach, pancetta

19

## Cannelloni Coda alla Vaccinara

oxtail, ricotta, hazelnuts

18

# Tortellini Amatriciana

ham brodo, prosciutto

13

## DAL FORNO A LEGNA

FROM THE WOOD BURNING OVEN

# Porchetta

pickled mustard seed, apple, gremolata

28

# Whole Branzino

sprouts, peppers, olives

32

# Moroccan Chicken

cauliflower, farro, tahini

26

## CONTORNI

SIDES

# Fingerling Potato

chili aioli

6

# Farm Carrots

local honey

6

# Brussels Sprouts

parmigiano, balsamic

8

## LE DELIZIE

DELIGHTS

# Panna Cotta

Turkish figs, blueberries, rose & cardamom, bee pollen

9

# Savory Cheese Cake

saba, roasted grapes, marcona almonds

# Gelato