RATTORIA & ENOTECA

Restaurant Week Summer 2024 60

zimi

Focaccia di Recco

freshly baked flatbread, calabrian chilies (v)

Watermelon & Feta

cracked olives (v, gf)

Tre Colori Salad

radicchio, endive, watercress, apple, pistachio, house vinaigrette (pb, v, gf)

Arancini

calabrian chili aioli (v)

Asparagus

prosciutto di parma, ricotta, soft egg, focaccia crumbs

& Polpette

meatballs that beat bobby flay

Tuna Crudo

citrus, fennel, calabrian chili (gf) +8

Secondi

Lasagne

spicy vodka, ricotta, fior di latte, pesto (v)

Busiate

zucchini, corn, baby tomato, goat cheese (v)

* Tagliatelle

bolognese

Chitarra

limone, 24 month parmigiano reggiano (v)

Chicken Scarpariello

sweet sausage, agrodolce (gf)

& New York Strip

14oz angus, black pepper crust (gf) +14

Branzino

eggplant caponata (gf) +6

Dolce

Polenta Cake

blood orange glaze, whipped cream

Tiramisù

savoiardi, mascarpone, amaretto, cocoa

**Pane in Fiamme panettone, caramel, grappa custard +8

(pb) plant-based vegan \sim (v) vegetarian dish \sim (qf) gluten-free dish.