



RESTAURANT WEEK SUMMER 2024

AVAILABLE SUNDAYS- FRIDAYS | JULY 22 - SEPTEMBER 1, 2024

\$60 PER PERSON

CHOICE OF ONE ANTIPASTO

CRUDO E BUFALA CROCCANTE

Baked filo dough wrapped buffalo mozzarella,
30-month aged prosciutto di Parma

MELONE E CULATELLO

Cantaloupe, Culatello di Zibello DOP,
mustard, melon sorbet

INSALATA DI FINOCCHI, ARANCIA, POMPELMO E RADICCHIO

Shaved fennel, romaine, radicchio, fresh orange &
grapefruit slices, orange powder, dill & fennel cream

CHOICE OF ONE PASTA OR SECONDO

SPAGHETTI CACIO E PEPE

36-Month aged Parmigiano Reggiano, Pecorino
Romano DOP, freshly ground black pepper

RIGATONI ALL'AMATRICIANA

Guanciale, slow-cooked San Marzano tomato
sauce, Pecorino Romano DOP

POLLO, AIOLI E LIMONE

Chicken breast cutlet fried in clarified butter,
aioli, lemon, salsa verde, fresh salad

CAVOLFORE

Dry-herb marinated & roasted cauliflower; shishito
pepper, shallot, garlic, chive & extra virgin olive oil
sauce; cauliflower cream

CHOICE OF ONE DOLCE

CANNOLI

Crispy shells, imported sheep's ricotta,
pistachio cream, dark chocolate

GELATO AL CIOCCOLATO FONDENTE

Dark chocolate vegan gelato from Gentile Gelateria

NOT AVAILABLE FOR SHARING; ONE MENU PER PERSON; NO SUBSTITUTIONS
TAX AND GRATUITY ARE ADDITIONAL.

ALLERGEN LEGEND

CUSTOMERS WITH ALLERGIES CAN VIEW OUR ALLERGEN INFORMATION BY CHECKING THE CODES BELOW THROUGHOUT OUR MENU. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. OUR TEAM CAN PROVIDE ANY FURTHER INFORMATION REGARDING INGREDIENTS AND RECIPES.

- ① DAIRY PRODUCTS | LATTE E DERVATI
- ② GLUTEN | GLUTINE
- ③ EGGS | UOVA
- ④ FISH | PESCE
- ⑤ SULFUR DIOXIDE | ANIDRIDE SOLFOROSA
- ⑥ TREE NUTS | FRUTTA A GUSCIO
- ⑦ CELERY | SEDANO
- ⑧ MOLLUSKS (SHELLFISH) | MOLLUSCHI
- ⑨ CRUSTACEANS (SHELLFISH) | CROSTACEI
- ⑩ SESAME SEEDS | SESAMO
- ⑪ MUSTARD | SENAPE
- ⑫ PEANUTS | ARACHIDI
- ⑬ SOY | SOIA
- ⑭ LUPINS & FAVA | LUPINI
- ⑮ PORK | MAIALE

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*NOTES FROM OUR CHEF

GUANCIALE

GWAN-CHA-LAY

PORK JOWL CURED IN A MIX OF SPICES, IT IS ONE OF THE QUINTESSENTIAL INGREDIENTS TO ROMAN CUISINE. NAMED AFTER THE ITALIAN WORD FOR CHEEK, GUANCIA, IT IS BELOVED FOR ITS UNIQUE DEPTH OF FLAVOR AND IS AN INGREDIENT RARELY PRODUCED OUTSIDE OF ITALY.

AL DENTE

AHL DEN-TEH

ITALIAN FOR "TO THE TOOTH" THIS PHRASE DESCRIBES THE TEXTURE OF COOKED PASTA WHICH IS TENDER BUT FIRM WITH A PLEASANT CHEW AND SLIGHT BITE. PASTA BOILED AL DENTE RETAINS MUCH OF ITS PHYSICAL COMPONENTS AND NUTRIENTS, IS HIGHLY DIGESTIBLE, & HAS A LOWER GLYCEMIC INDEX.

CACIO E PEPE

KAH-CHEE-OH EH PEH-PAY

ONE OF Antica Pesa's MOST BELOVED & POPULAR DISHES, KNOWN FOR ITS PLEASANTLY SHARP AND DISTINCTIVELY BOLD FLAVOR. ORIGINALLY CREATED BY ROMAN SHEPHERDS WHO UTILIZED THEIR HARVEST OF LOCAL INGREDIENTS, OUR RECIPE FOLLOWS THIS TRADITION & IS MADE SOLELY WITH PASTA, AROMATIC ROMAN CHEESE, AND AN ABUNDANCE OF GROUND BLACK PEPPER. THEREFORE, THIS DISH IS MADE TO BE CONSUMED IMMEDIATELY, DUE TO THE TIME SENSITIVITY OF THE WARM CHEESES AND TO MAINTAIN THE SHARP RICHNESS AND SAVORY SPICE OF ITS BOLD FLAVORS.

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