

ANTIPASTI

CALAMARI ALLA GRIGLIA \$18.50

FRESH CALAMARI MARINATED FOR 24 HOURS IN EXTRA VIRGIN OLIVE OIL, FRESH LEMON, RED CRUSHED PEPPER, LOVE ATTENTION AND LIGHTLY GRILLED.
WITH SALAD ADD \$3.00

FAGIOLI ALLA PAOLONA \$14.00 (VEGAN)

TASTY CANNELLINI BEANS SLOW COOKED WITH
FRESH TOMATOES GARLIC AND HERBS

PORTOBELLO ALLA GRIGLIA \$16.50 (VEGAN)

GRILLED PORTOBELLO MUSHROOM MARINATED IN BALSAMIC VINEGAR,
SHALLOT AND THYME OVER ARUGULA SALAD

POLPETTINE DI MELANZANE \$18.95

EGGPLANT CROQUETTES, TOMATO AND BASIL COULIS AND BURRATA CHEESE

BUFFALO MOZZARELLA CAPRESE \$17.25

POLENTA ALLA GRIGLIA CON FUNGHI \$ 16.50

HOUSEMADE GRILLED POLENTA SERVED WITH SAUTÉED MUSHROOMS
AND TOMATO SAUCE.

FONDUTA VALDOSTANA \$21.00

“FONDUE”, PEASANT BREAD, LOCAL APPLES, GRAPES AND
WHITE TRUFFLE OIL.

PASTA

LINGUINE VONGOLE \$23.95

VONGOLE CLAMS SAUTÉED WITH GARLIC, OLIVE OIL AND
A TOUCH OF PEPPERONCINO

NO PARMIGIANO ALLOWED PLEASE DON'T ASK

CAVATELLI DI RICOTTA FATTI IN CASA \$24.50

HAND CRAFTED RICOTTA CAVATELLI, ITALIAN SAUSAGE, MUSHROOMS, PEAS,
WHITE TRUFFLE OIL AND CREAM SAUCE.

TORTELLONI DI CODA \$24.00

HOUSEMADE TORTELLONI STUFFED WITH OXTAIL SEARED THEN SLOW BRAISED
IN BAROLO WINE WITH HERBS COOKED UNTIL IT FALLS OFF THE BONE.
OXTAIL SAUCE, TOASTED PINE NUTS AND ITALIAN PARSLEY.
(CONTAINS NUTS)

SPAGHETTI ALLA CHITARRA CON BOTTARGA \$27.00

BOTTARGA IS THE PRESSED, SALTED AND DRIED ROE OF ITALIAN YELLOWFIN TUNA. OUR BOTTARGA COMES FROM CARLOFORTE IN SARDINIA AND IT IS SERVED GRATED WITH AGLIO E OLIO
NO PARMIGIANO ALLOWED PLEASE DON'T ASK

SCIALATIELLI \$ 18.50

THIS LONG AND THICK HOUSEMADE PASTA IS ORIGINALLY FROM SORRENTO AND I FELL IN LOVE WITH IT IN MY FAVORITE RESTAURANT IN ROMA...IT IS SERVED WITH AMAZING TOMATO AND BASIL SAUCE.

TAGLIOLINI AL LIMONE CON GAMBERI \$21.50

HOUSEMADE TAGLIOLINI WITH SHRIMPS, FRESH TOMATO, LEMON ZEST AND CREAM SAUCE.
NO PARMIGIANO ALLOWED PLEASE DON'T ASK

FETTUCCINE FATTE IN CASA CON POMODORINI E SHITAKE \$ 19.50

OUR HANDMADE FETTUCCINE SERVED WITH SHITAKE MUSHROOM AND GRAPE TOMATOES SAUTÉED WITH WHITE WINE, GARLIC AND OLIVE OIL.

TAGLIOLINI AL SAPORE DI MARE \$26.95

HOMEMADE TAGLIOLINI WITH SEAFOOD SHRIMP, CLAMS, MUSSELS, SCALLOPS, CALAMARI IN LIGHT TOMATO SAUCE
NO PARMIGIANO ALLOWED PLEASE DON'T ASK

INSALATE E CONTORNI

INSALATA UOVO IN CAMICIA BACON CROCCANTE \$19.25

RED ENDIVE, BABY SPINACH, SHAVED FENNEL, FRISE SALAD, POACHED ORGANIC EGG, CRISPY NITRATE FREE BACON, GRILLED FOCACCIA STICKS TRUFFLY DRESSING

FUNGHI E PATATE \$14.50 (VEGAN)

WARM POTATOES AND MUSHROOMS SAUTÉED WITH SHALLOTS ROSEMARY AND SAGE

SPINACI ALLA GENOVESE \$18.00

STEAMED SPINACH SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, TOASTED PINE NUTS, RAISINS AND PARMIGIANO REGGIANO.

VERDURE ALLA GRIGLIA \$17.50 (VEGAN)

FENNEL, ASPARAGUS, ZUCCHINI, EGGPLANT, ROASTED PEELED PEPPERS FRENCH BEANS RED ENDIVE AND RADICCHIO MARINATED IN MY MOM'S SECRET SAUCE

**INSALATA SFIZIOSA \$ 17.50
(VEGAN WITHOUT PARMIGIANO)**

GRILLED ASPARAGUS, MIXED BABY GREENS, MUSHROOMS, BEANS, HARICOT VERTS TOPPED WITH SHAVED PARMIGIANO REGGIANO AND THE BEST BALSAMIC DRESSING EVER.

SECONDI

BROCCOLETTI E SALSICCE \$17.50

BROCCOLI RABE WITH SWEET AND SPICY ITALIAN SAUSAGE

MEATBALLS \$19.50

SELECTED MEAT, GROUND IN HOUSE AND SLOW BRAISED IN TOMATO SAUCE

SALTIMBOCCA ALLA ROMANA \$28.50

VEAL PROSCIUTTO SAGE WHITE WINE SAUCE SAUTÉED SPINACH

SALMONE ALLA GRIGLIA \$28.95

GRILLED ETHICALLY FARMED SALMON WITH SALMORIGLIO SAUCE. SALMORIGLIO IS A SICILIAN RAW SAUCE MADE WITH EXTRA VIRGIN OLIVE OIL, ITALIAN PARSLEY, KEITH'S ORGANIC GARLIC AND FRESH LEMON JUICE. I TOOK THE LIBERTY TO ADD SOME CHOPPED PANTELLERIA CAPERS FOR EXTRA FUN FOR YOUR TASTEBUDS

MEZZO POLLO AL MATTONE \$25.95

FREE RANGE HAPPY HALF CHICKEN MASSAGED WITH EXTRA VIRGIN OLIVE OIL AND MARINATED FROM AT LEAST 24 HOURS WITH GARLIC, ROSEMARY AND LEMON SLICES AND GRILLED UNDER A BRICK. ROSEMARY ROASTED POTATOES

FRITTO MISTO ALL'ITALIANA \$ 22.50

SHRIMPS, CALAMARI, ZUCCHINI AND SAGE LEAVES ARE FRIED IN LIGHT SOYBEAN OIL TO A PERFECT CRISP.

(PLEASE WHEN IN ROME...TRY SOME SQUEEZED LEMON ON YOUR FRITTO BECAUSE WE DO NOT SERVE IT WITH ANY SAUCE).

BREAD BASKET \$ 3.00

20% Gratuity will be added for parties of 6 or more



Il Posto Accanto



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