

Fat Tuesday

at

Traditional dishes celebrating the annual celebration the night before Ash Wednesday and the beginning of Lent.



Appetizers

TAGLIARINI ALLA GRANCEOLA 22

Hand-cut long, flat, slender pasta with crab sauce

COZZE CON SALSICCIA PICCANTE 14

Black mussels, tomatoes, andouille sausage and peppers

TRIPPE VENEZIANI 14

Venetian-style tripe with potatoes, tomatoes and rock salt

PASTA E FAGIOLI 8

Venetian mixed pasta and bean soup

ANTIPASTO DI SALUMI CON BURRATA 14

Fresh burrata mozzarella, sweet sausage, roasted tomatoes and baby greens

Pasta

PERCATELLI E SARDE 22

Hollow spaghetti-like pasta with sicilian fennel and sardines with a garlic and oil sauce

PASTA E FAGIOLI 8

Venetian mixed pasta and bean soup

Entrées

STRACOTTO DI MANZO NAPOLITANA

Beef braised with tomato and served with gnocchi

LA PORCHETTA ROMANA 28

Hand-cut roman-style roast pig served with broccoli rabe in a natural sauce

TEGAME DI CONIGLIO E SALSICCE 27

Rabbit (bone in) and sweet sausage with lemon, garlic, olives, rosemary and capers

COSTOLETTA DI MAIALE ALL ZINGARA 25

Breaded pork chop stuffed with prosciutto cotto, fontina cheese with roasted garlic and mushrooms in a marsala sauce

FRUTTA DI MARE ALLA GRIGLIA 33

Venetian-style with grilled shrimp, cuttlefish and baby octopus served with a rocket rucola salad

FILETTO DI SOGLIOLA IN SALSA D'ARANCIA 28

Filet of lemon sole in an orange sauce

POLLO ALLA ROMANO 24

Breaded chicken breast stuffed with spinach, prosciutto, caciotta cheese and sage served with a marsala/mushroom sauce

LENTICCHIE 25

Braised lentils with spare ribs, sweet sausage and cotechino

