



Appetizers ~ Antipasti

<i>Calamari e Carciofi</i>	Crisped Maine Calamari, Taylor Farms Artichokes, Lemon Aioli & Salsarubra
<i>Polpette</i>	Veal and Parmesan Meatballs, San Marzano Tomato Basil Sauce
<i>Carpaccio Di Tonno*</i>	Yellow Fin Tuna Carpaccio, Avocado, Grape Tomatoes & Cracked Pepper
<i>Rose Di Pasta</i>	Little Pasta Roses...Spalla Cotta Ham, Fontina and Veal Bolognese Gratinee
<i>Cozze</i>	Steamed Mussels Tarantina, Roasted Garlic, Fresh Chiles, White Wine and Pomodorini
<i>Salsiccia</i>	Our House-Made Sausage, Vidalia Onions & Sweet Peppers
<i>Gamberi e Zucca</i>	Wood Roasted Wild Georgia Shrimp, Bart Farm's Pumpkin, Spicy Tomato Preserve
<i>Prosciutto</i>	Hand Sliced Riserva Parma Ham, Melon or House Mozzarella (Cream Valley Farm Milk)
<i>Salumeria</i>	Selection of House-Made & Imported Traditional Cold Cuts, Pickled Vegetables and House Mozzarella

Salads ~ Insalate

<i>Mista</i>	Ashland Farm Lettuces, Campari Tomatoes, Cucumber, Radish, Shaved Pecorino, Croutons, White Balsamic
<i>Arugula</i>	Baby Arugula, Pickled Beets, Local Goat Cheese, Spiced Candied Walnuts, Apple Cider Vinaigrette
<i>Cesare</i>	Whole Romaine Leaves, Crushed Parmigiano Croutons
<i>Caprese</i>	Campari Tomato, House-Made Fiordilatte Mozzarella, Basil, D.O.P. Extra Virgin Olive Oil
<i>Coco Pazzo</i>	Pricci Chopped Salad, Creamy Basil Dressing

Pizza

Choice of "Napoletana Classic Pizza" or Organic Whole Wheat Crust "Flatbread"

<i>Regina Margherita</i>	Hand-Milled San Marzano Tomato, Basil, Fresh House-Made Mozzarella
<i>Fumosa</i>	House Smoked Mozzarella Cheese, Speck Ham, Garlic Spinach . . . Little Mascarpone
<i>Funghi</i>	Geezer Farm's Wild Mushrooms, Fontina Cheese, Caramelized Onion, Locally Farmed Oregano
<i>Risacca</i>	GA Wild Spicy Shrimp & Sweet Peppers, Tomato Pommarola, Pecorino Cheese
<i>Prosciutto</i>	Tomato, Mozzarella, Prosciutto Di Parma & Taylor Farm Arugula
<i>Zucca</i>	Roasted Bart Farms Ghost Pumpkin, Taleggio Cheese, Vidalia Onions

Pasta & Risotto ~ Primi Piatti

Appetizer • Entree

<i>Spago</i>	No. 10 Artisanal Spaghetti from Naples, Tomato and Basil (Add Veal Meatballs 3. Supp)
<i>Ravioli</i>	Braised Beef Short Rib Filling, Natural Braising Jus, Root Vegetables
<i>Lasagna Pazza</i>	"Crazy Lasagna" Veal Bolognese, Béchamel, Geezer Farm's Wild Mushrooms
<i>Orecchiette</i>	Artisanal Pasta with Homemade Italian Sausage, Rapini, Fresh Calabrese Chile
<i>Tortelli</i>	Pecorino Roasted Local Butternut Squash and House Ricotta Filling, Sage and Pistachio Buttery Sauce
<i>Linguini</i>	Thin Linguini "Frutti Di Mare," Shrimp, Mussels, Clams & Maine Calamari
<i>Gnocchetti</i>	Russet Potato and Fontina Dumplings, Porcini, Panna and Confit Cherry Tomato Sauce
<i>Bigoli</i>	House-Made Bigoli Pasta, Wild Georgia Shrimp, Scampi Sauce, with Braised Salisify and Vidalia Onions
<i>Risotto Funghi</i>	Geezer Farm's Mushrooms, Canaroli Risotto, Umbria Truffle Pesto
<i>Risotto Del Pescatore</i>	Clams, Mussels, Scampi, Scallops and Baby Calamari, Sweet Napolitan Pomodorini and Herbs
<i>Risotto Del Fattore</i>	Homemade Sweet Sausage, Roasted Roma Tomato, Arugula, Mantecato & Fresh Mozzarella

Entree ~ Secondi

<i>Pesce</i>	Grilled Whole Fish of The Day
<i>Salmone</i>	Loch Duart Salmon, Pickled Chantarelles, Braised Lentils, Taylor Farms Roasted Winter Vegetables
<i>Sogliola</i>	Boston Bay Sole, Pan Crisped, Preserved Lemon, Pomodorini, Caper Sauce
<i>Cioppino Ligure</i>	Seafood Stew, Prawns, Mussels, Scallops, Today's Fish Filet
<i>Pollo Ripeno</i>	Asiago & Spinach Filled Organic Chicken Breast, Creamer Potatoes, House Pancetta, Cipollini
<i>Scallopini ai Porcini</i>	Pan Sauteed Free Range Veal Scallopini, Roasted Porcini Mushroom Arnais Sauce
<i>Parmigiana</i>	Pounded Veal Chop, Glazed with Tomato, Mozzarella, Parmigiano Cheese
<i>Agnello*</i>	Grilled Marinated Lamb Chops, Parmesan Roasted Root Vegetables, Mushroom Sauce
<i>Bistecca*</i>	Char Grilled "Del Monaco" Rib Eye Steak, Herbed Fingerling Potatoes, Balsamic Napa Cabbage
<i>Ossobuco</i>	Braised Veal Shank, Carnaroli Risotto Milanese, Preserved Lemon Gremolada

Sides ~ Contorni

Sides Serve One to Two

Broccoli Rabe with Garlic & Chilies	Speck Ham Asparagus	Taylor Farms Roasted Winter Vegetables
Linguini Marinara	Balsamic Napa Cabbage	Braised Lentils, Preserved Lemon
Herb Roasted Fingerling Potatoes		Marscapone Parmigiano Mashed Potatoes



Slow Food® Atlanta

* These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.