

Every noodle handmade by us in Italy

Shipped overnight | Nothing extruded

TASTING MENUS

Each menu serves two people

THE CLASSIC

Yellowtail Crudo
Pomodorini e Basilico
Vongole
Pomodoro
Tiramisu al cucchiaino ✓

32 | Per Person

CHEESE & TRUFFLE

Yellowtail Crudo
Tagliatelle in truffle sauce
Pomodoro
Cacio e Pepe
Tiramisu al cucchiaino ✓

37 | Per Person

THE REGIONAL

Battuta di carne
Ragú^o
Tortellini ✓
Amatriciana
Tiramisu al cucchiaino ✓

32 | Per Person

Antipasti

Yellowtail crudo

Japanese Yellowtail with red Fresno chili pepper and micro-arugula dressed with olive oil, lemon, blood orange | **15**

Insalata di crescione

Watercress salad with hearts of palm, roasted almonds, balsamic dressing | **12**

Battuta di carne

Handcut 100% grass-fed wagyu beef tartare with olive oil, lemon, 24-month aged Parmigiano-Reggiano | **14**

La Pasta di Bologna

Ragú

Original “Bolognese” recipe with beef, pork and without cheese, milk or cream. This is the exact recipe from “Antica Trattoria della Gigina” that dates back to the 1950’s | **17**^o

Crema di Parmigiano

Handmade meat tortellini (contains pork) in a cream of Parmigiano-Reggiano cheese, inspired by “Antica Osteria del Mirasole” | **17** ✓

Brodo

Handmade meat tortellini (contains pork) in a delicate vegetable, chicken, beef broth | **17** ✓

Lasagna

Traditional lasagna from Bologna made with seven layers of green pasta with a sauce of beef, pork, cheese, bechamel | **16**^o

La Pasta di Roma

Amatriciana

Handmade tonnarelli in a sauce with exclusively imported tomatoes from Basilicata, Pecorino Romano DOP, guanciale (pork), red chili pepper | **17**

Cacio e Pepe

Handmade tonnarelli with Pecorino Romano DOP & our blend of imported black pepper – in collaboration with Danilo from “Trattoria da Danilo” | **17**

Carbonara

Handmade tonnarelli with egg, guanciale (pork), 24-month aged Parmigiano-Reggiano, Pecorino Romano DOP & our blend of imported black pepper | **17**

Tagliatelle ai Carciofi

Handmade tagliatelle, simply with artichoke and extra virgin olive oil & 24-month aged Parmigiano-Reggiano | **16**

Pasta Classica

Pomodoro

Handmade tonnarelli in our signature pomodoro sauce made with exclusively imported tomatoes from Basilicata & 24-month aged Parmigiano-Reggiano | **16**^{*}
Gluten-Free. Add \$2

Pomodorini e Basilico

Handmade tagliolini with yellow tomatoes, basil, organic Sicilian olive oil & a touch of garlic | **16**^{*} *Gluten-Free. Add \$2*

Arrabbiata

Handmade tonnarelli in a sauce made with exclusively imported tomatoes from Basilicata, red chili pepper garlic & parsley | **15**^{*} *Gluten-Free. Add \$2*

Vongole

Handmade tonnarelli in a white wine clam sauce, prepared following the “Massimini” family recipe (has red chili pepper) | **17**

Ravioli di Ricotta

Handmade ricotta cheese ravioli in our signature pomodoro sauce | **16**

Ravioli di Carne

Handmade meat ravioli (beef and pork) in simple pomodoro sauce | **16**^o

Tonnarelli is most similar to spaghetti.

Tagliolini is a flat, thin-width noodle.

Tagliatelle is flat and medium-width.

Roasted Side Dishes

Cavolfiori (cauliflower)

garlic, olive oil & red chili pepper | **6**

Broccolini

olive oil, salt & garlic | **6**

Funghi (mushrooms)

salt, pepper & rosemary | **6**

Please alert us to any food allergies.

Eating raw or undercooked foods may increase the risk of food-borne illness.

We recommend eating our dishes the way they are served without adding extra cheese or black or red pepper. We politely decline any modifications.

^{*} Our gluten-free pasta is cooked in the same water as our regular pasta.

^o These dishes contain peanut oil.

✓ Contains nuts

A 16% fee will be added to your bill: this is not a gratuity or tip. We are a no-tipping establishment. The fee is revenue that is not segmented or designated in any way; it is taxed per state law and is used to fund all of our operations.

WHITE WINE		glass	bottle	BEER	
PINOT GRIGIO	Bertani Velante	10	40	PERONI Lager	6
VERMENTINO	Belguardo	11	44	ANGELO PORETTI Premium Lager	7
SAUVIGNON BLANC	Torre Rosazza	13	52	ANGELO PORETTI Red	7
CHARDONNAY	Tenute Lunelli	15	60		
FIANO	Planeta Cometa		69	NON-ALCOHOLIC DRINKS	
ETNA BIANCO	Giovanni Rosso		77	Mexican Coke (355ml)	3
GAVI di GAVI BLACK LABEL	La Scolca		84	Mexican Sprite (355ml)	3
CHARDONNAY	Cervaro della Sala, Antinori		95	Iced Tea (355ml)	3
				Diet Coke (237ml)	3
				Panna, Pellegrino (500ml)	4
RED WINE		glass	bottle	WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.	
CHIANTI SUPERIORE	Castel Trebbio	11	44		
BARBERA D'ALBA	Pio Cesare	12	48		
MONTEPULCIANO D'ABRUZZO	Yume, Caldora	14	56		
SUPER TUSCAN	Bolgheri, Tenuta Argentario	16	64		
BARBARESCO	Pertinace		75		
BRUNELLO di MONTALCINO	Col D'Orcia		86		
AMARONE	Sartori		96		
BAROLO	Rinaldi P.		104		

Dolce

Tiramisu' al cucchiaino

Our version of tiramisu' inspired by our favorite at Felice a Testaccio in Rome

contains hazelnut

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OUR JOURNEY FOR THE BEST PASTA

took us to Bologna in Emilia Romagna, the epicenter of fresh pasta. We tried but could not make pasta like that here in our kitchen. Then the answer hit us, and it was to go in a direction no one has gone before. We needed to make the pasta in Italy using ingredients and expertise that only exist there and **overnight it here**, in a temperature-controlled cabin where the flight time becomes part of the needed resting time.

INGREDIENTS: Pasta is simply eggs, flour and salt. The best flour is needed and can be acquired, but **the Italian eggs are not available here**. The eggs in Italy make a rich, deep yellow noodle that tastes like none other.

EXPERTISE: Bologna is the region of the sfogline, women who have spent a lifetime mastering the art of pasta making; finding the same expertise anywhere else is nearly impossible. Our sfogline use the **age-old technique of sheeting and cutting**. It is more labor-intensive than the modern extrusion method but creates pasta with a superior texture and ability to bond with the sauces.

Armed with a noodle equal to the best, the team focused on some of the most iconic pasta dishes to match the quality of the noodle. We collaborated with the chefs and owners of our favorite places in Bologna and Rome: Rosalba and her team from Antica Trattoria della Gigina, Anna and her family from Antica Osteria del Mirasole, Danilo and his mom from Trattoria da Danilo. We also found inspiration from places and techniques like the carbonara and its guanciale at Roscioli in Rome or how the sauce bonds with the noodles at Felice a Testaccio in Rome.

Our team is **proud to use great ingredients** in making our pasta dishes. For example, all of our beef is 100% grass-fed, Wagyu beef that's sustainably raised and certified humane, and our pork is sustainably raised and antibiotic-free. We source our special tomatoes from Basilicata, our flour, our 24-month aged Parmigiano-Reggiano and our Pecorino Romano shipped it directly to us from Italy

By combining great ingredients with age-old technique, we believe our pasta is equal to the very best in Italy.