

# Sardinia

## APPETIZERS

**Fregoletta**, couscous, baby clams and shrimp in a saffron broth **18**

**Octopus Carpaccio**, **19**

**Eggplant Parmigiana** **16**

**Polpettine**, veal meatballs, braised fennel **16**

**Arancini**, saffron rice croquettes, with mozzarella and peas **16**

**Guttiau**, Sardinian flat bread with rosemary and olive oil **14**

**Caprese**, homemade mozzarella, tomatoes and basil **17**

**Burrata**, prosciutto and tomatoes **19**

**Veal Tonnato**, tuna, anchovies mayo, capers **18**

**Salsicce**, baked sausages with beans **17**

**Sweetbreads**, guanciale, onions, Brussel sprouts, sage **18**

## SOUP 12

Minestrone

Pasta e Fagioli

## SALUMERIA

**3 For \$24 5 For \$31**

Mortadella **14** Salame di Felino **16** Prosciutto San Daniele **18** Bresaola **18** Culatello **21** Salame di Cinghiale  
**18** Prosciutto di Parma **18**

Robiola **17** Parmigiano Reggiano **16** Pecorino Sardo Stagionato **14** Pecorino Tartufato **18**  
Grana Padano **16** Pecorino Sardo Fresco **15**

## SALADS

**Bietole**, beets, romaine, cherry tomatoes, onions, parmesan, honey **16**

**Impero**, classic Caesar, shaved parmesan **16**

**Tricolore**, arugula, radicchio, endive, orange **17**

**Finocchio**, fennel, cucumbers, spinach **16**

**Sarda**, rughetta, radish, celery, olives **15**

## PIZZA

Margherita **16**    Prosciutto Cotto e Funghi **18**    Salamini "Pepperoni" **18**

**Bianca**, cream, shitake, prosciutto and arugula **18**

## PASTA

**Baked Rigatoni**, pomodoro e mozzarella **19**

**Bucatini**, guaciale amatriciana **14/20**

**Malloreddos**, sausages and saffron **14/20**

**Fettuccine**, ham, peas and cream **13/19**

**Orecchiette**, boar sausages, rapini pesto, pine nuts **14/20**

**Spaghetti**, baby clams, tomatoes, basil **14/20**

**Ravioli**, goat cheese, spinach, in tomato sauce or butter & sage **13/19**

**Spaghetti Bottarga di Muggine** **16/26**

**Paccheri**, with meatballs and asparagus **15/24**

**Paella di Mare**, Sardinian couscous with fresh seafood **16/26**

**Baked Gnocchi verdi**, lamb ragu **19**

Gluten Free pasta available upon request. Add \$4

## WOODOVEN BAKED VEGETABLES

**3 For \$24    5 For \$31**

Brussel sprouts **14**    Roasted Beets **16**    Wild mushrooms **15**  
Broccoli Rabe **15**    Garlic Spinach **14**    Baby artichokes **18**

## MEATS & FISH

*Served with one side. Ask server*

**Polletto**, 24oz free range Cornish hen **28**

**Filet mignon**, red wine and mushrooms **38**

**\*Grilled skirt steak** **32**

**\*Bistecca**, 24oz bone-in rib eye steak **62**

**Veal Milanese**, 16oz bone in center cut veal chop **46**

**Sea scallops, with saffron couscous 38**

**Branzino al Sale, baked in a salt crust 31**

**Polpo alla Griglia, grilled octopus 36**

**Baked Salmon 31**

**Parm, 12oz bone in chicken breast parmigiana 26**

**Lamb Shank, lamb, porcini, Cannonau risotto 36**

**Gamberoni, grilled white prawns 41**

**CONSUMER ADVISORY**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a Foodborne illness.  
We recommend to order your food well done. ORDER AT YOUR OWN RISK**