



## Antipasti/Appetizer

<b>TAGLIERE CAMPAGNOLO</b>	25
chef's selection of local and imported three cheeses & sliced meats, served with olives and toasted bread	
<b>ARANCINO AL RAGU</b> 	19
Saffron rice ball stuffed with "Bolognese meat sauce", green peas, mozzarella, sever tomato sauce	
<b>MILLEFOGLIE ALLA PARMIGIANA</b> 	16
layers of eggplant with fresh tomato & burrata	
<b>CARCIOFINI FRITTI</b> 	14
crispy baby artichokes with spicy aioli dressing	
<b>GAMBERI E CALAMARI</b>	16
grilled calamari & shrimps, garlic, paprika, olive oil	
<b>POLPETTE</b>	17
angus beef meatballs, parmigiano, tomato sauce	
<b>SMOKED WAGYU CARPACIO</b>	19
thinly sliced wagyu beef, parmigiano, arugula, citrus salsa, mustard seed aioli	

## Insalate/Salads

<b>ANGURIA</b>	14
fresh watermelon salad, goat cheese, arugula, toasted sunflower seeds, saba dressing	
<b>CESARINA</b>	14
mix greens, goat cheese, pistachio, zucchini, house dressing	
<b>BURRATA</b>	16
fresh creamy cheese ball, fresh corn, tomato, cucumber, red onion	
<b>MISTA</b>	12
arugula, cherry tomato, shaved parmigiano reggiano, saba dressing	

## La Pinsa/Flatbread

<b>DA RITA</b> 	14
tomato, mozzarella, basil, olive oil	
<b>MILAZZO</b> 	16
mozzarella, cantaloupe melon, prosciutto	
<b>BURRATA &amp; PROSCIUTTO</b>	22
tomato, mozzarella, arugula, prosciutto, olive oil	

## Le Paste/Pasta

<b>FUSILLI ALLA CARBONARA</b>	21
guanciale, egg yolk, pecorino, extra virgin olive oil	
<b>GNOCCHI CON GORGONZOLA E PERE</b> 	19
potato pasta, cream, gorgonzola, pear	
<b>AGNOLOTTI</b> 	22
summer sweet corn and ricotta ravioli in butter and basil sauce	
<b>SPAGHETTI AI FRUTTI DI MARE</b>	26
fresh pasta, mix seafood, tomato sauce, parsley, garlic, chili flakes	
<b>CAVATELLI BOLOGNESE</b>	19
whole wheat pasta, bolognese ragu, parmigiano	
<b>MAFALDINE AI FUNGHI MISTI</b> 	23
mix wild mushrooms, cream, white truffle oil, Parmigiano	
<b>ORECCHIETTE CIME DI RAPA E SALSICCIA</b>	21
ear shaped pasta, italian sweet sausage and broccolini ragu, chili flakes	

## Secondi/Main course

<b>POLLO</b>	22
pounded and breaded chicken breast, tomato sauce, mozzarella, prosciutto	
<b>STRACOTTO DI MANZO</b>	33
braised beef short rib, mashed potatoes,	
<b>TONNO SCOTATTO</b>	21
sesame crusted yellowfin tuna, shaved fennel, aioli	
<b>SALMONE AI FERRI</b>	26
seared atlantic salmon, baby potatoes and confit corn, over parsley-mint & pepper cream.	
<b>POLIPO</b>	19
grilled octopus, chickpeas puree, roasted potatoes, capers, celery, black olives	

## Contorni/Sides

<b>TRUFFLE FRIES</b> with sea salt and parsley	10
<b>GRILLED VEGETABLES</b> with garlic oil	9
<b>SAUTEED SPINACH</b> with garlic, olive oil	9
<b>SAUTEED WILD MUSHROOMS</b>	9



vegetarian item



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Please alert us in case of allergies

Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

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