

FEROCE

R I S T O R A N T E

DINNER MENU SUMMER 2019

Antipasti

INSALATA DI CARCIOFI 18

Grilled artichokes, arugula, Pecorino Romano DOP and crispy herb breadcrumbs
Contains: Wheat, Dairy

PROSCIUTTO E MOZZARELLA 18

Prosciutto di Parma aged 24 months, served with Bufala mozzarella, and basil emulsion
Contains: Wheat, Dairy

MILLEFOGLIE DI MELANZANA 18

Fried eggplant, imported Fiordilatte mozzarella, organic tomatoes and fresh basil
Contains: Dairy, Wheat

TARTARE DI TONNO 20

Hand-cut Yellowfin tuna tartare seasoned with cucumber dressing served between two crispy focaccia bread crostini topped with caviar
Contains: Wheat, Fish, Dairy

GNOCCO FRITTO 16

Traditional fried dough from the Emilia Romagna region served with pistachio Mortadella IGP and a cloud of Parmigiano Reggiano DOP aged 24 months
Contains: Wheat, Dairy, Nuts

BURRATA FEROCCE 18

Imported burrata di Andria, served with a melon, tomato and celery salad, seasoned with a melon dressing and balsamic vinegar aged 40 years
Contains: Dairy

CARPACCIO DI POLPO 22

Thinly sliced octopus, served with a potatoes and saffron cream, tomato confit, Taggiasca olive, celery and crispy coral rice cracker
Contains: Fish

VITELLO TONNATO 18

Slow cooked veal, served with a traditional tonnato sauce and topped with popcorn capers from Pantelleria
Contains: Fish, Eggs,

Per la Tavola

VIAGGIO AI CASTELLI 32

Our selection of dry-cured market Italian meats and cheeses served with Cerignola olives, sun-dried tomatoes, baby artichokes, and focaccia
Contains: Wheat, Dairy

FRITTO DI PARANZA 32

Assorted market seafood and vegetables including prawns, calamari, eggplant, and zucchini, fried with rice flour and served with spicy tomato sauce
Contains: Fish, Shellfish, Eggs

DOP and IGP are grades that guarantee products are made locally (in Italy) using traditional methods.
Guests with allergies and intolerances should make a member of the team aware before placing an order.

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Pasta

FETTUCCINA AL CONIGLIO 26

Homemade herb fettuccine pasta served with rabbit ragu, Taggiasca olives, and fresh dill
Contains: Wheat, Eggs, Dairy

BUCATINO ALL'AMATRICIANA 24

Faella Italian imported pasta served with a DOP Italian plum tomato sauce, crispy guanciale, and Pecorino Romano DOP cheese
Contains: Wheat, Dairy

PACCHERO AL POMODORO 22

Mancini Italian imported pasta served with a DOP red Piennolo tomato sauce, and organic fresh basil
Contains: Wheat
Mancini farm location: 43° 10' 22.5" N 13° 34' 13.1" E

TAGLIOLINO GRANCHIO E LIMONE 34

Homemade squid ink pasta served with fresh crab meat, Piennolo tomatoes, and Amalfi organic lemon
Contains: Wheat, Eggs, Shellfish

CASARECCE ALLA LUCIANA 28

Homemade pasta served with octopus, cherry tomatoes, Nocellara olives, popcorn capers, and caper leaves
Contains: Wheat, Fish, Shellfish

RISOTTO PORCINI E LIQUIRIZIA 28

Carnaroli aged rice from the Gazzani Farm in Italy, fresh porcini mushrooms, licorice from Calabria and smoked provola cheese
Contains: Dairy

TORTELLONI ALL'ASTICE 34

Homemade tortelloni pasta filled with fresh lobster meat and served with lobster broth, baby plums tomatoes and fresh basil
Contains: Wheat, Dairy

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Faella: pasta crafted according to tradition in the legendary birthplace of Italian dried pasta, Gragnano. When cooked, this pasta fills the room with the intense aroma of freshly baked bread and toasted grains.

Mancini: pasta produced from durum wheat cultivated directly by the Mancini company. Semolina and water are the only ingredients.

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Secondi

BBQ DI PESCE 34

Grilled mix seafood including prawns, scallops, tuna, and swordfish served with seasonal vegetables, and a Sardinian fregola salad
Contains: Fish, Wheat

PESCE SPADA GRIGLIATO 30

Grilled swordfish with roasted organic cherry tomatoes, eggplant, and fresh basil
Contains: Fish

VARIAZIONE DI AGNELLO 30

Slow-cooked lamb shoulder and grilled lamb chop, served with agrodolce pearl onions, fresh peas, carrots, and lamb reduction
Contains: Dairy

BRANZINO ALLA GRIGLIA 32

Wild-caught branzino, sugar snap peas, oyster mushrooms, rainbow chard, and salsa verde
Contains: Fish

POLLO ARROSTO 28

Corn-fed roasted half chicken served with a flavorful reduction, rosemary roasted potatoes, and a roasted cherry pepper

COTOLETTA MILANESE 60

18oz milk-fed veal chop crusted in chamomile seasoned breadcrumbs, and cooked in clarified butter
Contains: Dairy, Wheat, Eggs

Per la Tavola

FIorentina 130

Grilled dry-aged 32oz USDA Prime T-bone seasoned with Trapani sea salt and organic rosemary, served with charred rapini, and a red wine sauce
Contains: Dairy

Contorni

INSALATA VERDE 8/14

Leafy green lettuce and sherry vinaigrette

FUNGHI TRIFOLATI 10

Mixed sautéed wild mushrooms, garlic, and thyme

CIME DI RAPA 10

Charred rapini, chili and garlic

CACIO E PEPE CHIPS 8

Homemade potato chips, Pecorino Romano DOP cheese and black pepper

BARBABIETOLE ARROSTO 8

Roasted beets with an orange and balsamic dressing

SHARE ALL CONTORNI 40

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