

FEROCE

FALL 2019

Antipasti

INSALATA DI CARCIOFI & GAMBERI 18

Grilled organic artichokes and prawns, with arugula 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

BATTUTA DI CARNE 20

Hand-cut USDA prime beef fillet served with an egg yolk, crispy focaccia bread, and a customized selection of toppings
Contains: Wheat, Eggs

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

INSALATA FEROCCE 16

White and red endives with wine poached pears, DOP gorgonzola, and spicy walnuts, served with a rosemary and honey dressing
Contains: Dairy, Tree Nuts

GUAZZETTO DI MOSCARDINI 22

Baby octopus stew with Taggiasca olives, organic basil, and grilled semolina bread
Contains: Fish, Shellfish

ZUPPA ZUCCA E CAPRINO 16

Organic roasted pumpkins soup, sage, goat cheese served with crispy rosemary focaccia
Contains: Wheat, Dairy

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 bread
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

ORECCHIETTE CIME DI RAPA E BURRATA 26

Artisanal orecchiette pasta served with broccoli rabe, fresh imported burrata from Andria and with crispy herb breadcrumbs
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

FETTUCCINE AI FRUTTI DI MARE 34

Homemade pasta served with a mix of fresh seafood including prawns, calamari, and clams, with organic basil
Contains: Wheat, Fish, Shellfish, Eggs

SPAGHETTO BURRO E ALICI 26

Homemade spaghetti pasta served with organic butter, Cetara anchovies, parsley puree, and crispy bread
Contains: Wheat, Fish, Dairy

RISOTTO BARBABIETOLA E RICOTTA 26

Carnaroli aged rice from the Gazzani Farm in Italy with organic red beetroot, imported ricotta cheese with lemon and thyme
Contains: Dairy

RAVIOLI DI GUANCIA 32

Homemade ravioli pasta filled with 48h braised USDA Prime beef cheeks, and imported ricotta cheese, and served with beef au jus
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 seafood mix including prawns, scallops, tuna, and swordfish served with seasonal vegetables, and a Sardinian fregola salad
Contains: Fish, Wheat

SALMONE IN CROSTA DI ERBE 28

Herb-crustured wild organic salmon served with celery root purée, caramelized fennel, and sea asparagus
Contains: Fish

BRASATO DI MANZO 32

Slow-cooked USDA Prime short rib served with a polenta foam in a Barolo wine sauce, topped with a crispy polenta cracker
Contains: Dairy

BRANZINO ALLA GRIGLIA 34

Wild-caught branzino, carrots, oyster mushrooms, rainbow chard, and salsa verde
Contains: Fish

POLLO ARROSTO 28

Corn-fed roasted half chicken served with a flavorful reduction and organic seasonal vegetables

COTOLETTA MILANESE 60

18oz milk-fed veal chop crustured 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 red wine sauce
Contains: Dairy

Contorni

INSALATA VERDE 8/14

Leafy green lettuce and sherry vinaigrette

CIME DI RAPA 10

Charred rapini, chili & garlic

BARBABIETOLE ARROSTO 8

Roasted beets with an orange and balsamic dressing

FUNGHI TRIFOLATI 10

Mixed sautéed wild mushrooms, garlic, and thyme

CACIO E PEPE CHIPS 8

Homemade potato chips, Pecorino Romano DOP cheese and black pepper

SHARE ALL CONTORNI 40

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