PASQUA

SUNDAY, MARCH 31 2024

antipasti

TORTA PASQUALINA 20

Savoury Easter pie with creamy ricotta & tender spinach filling in a flaky house made crust.

CROSTINO 19

'Nduja & whipped ricotta, microgreens. House made sourdough.

CARPACCIO 25

Thinly sliced Angus tenderloin with shaved cauliflower & asparagus with salsa verde. Caprino cream.

insalate

PASQUALE 21

Hard boiled egg, arugula, Tuscan kale, blood orange, fresh goat cheese, & toasted walnuts. Citrus vinaigrette.

SPINACI 20

Baby spinach, with thinly sliced house cured lamb loin, gorgonzola, & pine nuts. Balsamic vinaigrette.

BARBABIETOLA 21

Roasted beets, charred peach segments, orange pearl. Smoked honey, yogurt vinaigrette.

pizze

CRUDAIOLA 27

Sliced prosciutto, sugar bomb tomato, arugula, shaved Parmigiano, aged balsamic.

TONNO 25

Tuna, squacquerone cheese, pine nuts, sweet onion.

CONTADINA 25

Asparagus, pancetta, sunnyside up egg, pecorino.

FINOCCHIONA

San Marzano tomato sauce, fior di latte, fennel sausage, caprino, sundried tomatoes, crushed pistachio.

for the table

FRITTURA 28

Fried calamari, shrimp, & vegetable julienne. Sweet chili sauce. Serves 2-3.

SALUMI E FORMAGGI 35

Premium imported cheeses, award winning salumi. House made bread & garnishes. Serves 2-3.

TUSCAN EGGS 38

Farm fresh eggs, poached in our pomodoro rustico sauce with fresh basil. House made sourdough. Serves 4-6.

AGNELLO IN CROSTO 58

Pistachio crusted lamb chops. Grilled endive, heirloom carrots, mint salsa verde, yogurt. Serves 2-3.

primi

CASARECCE 30

Tossed with our house made hand cut lamb ragu.

CANNELLONI 34

Filled with braised short rib, pecorino fonduta, & porcini mushroom.

RISOTTO 40

Acquerello rice, asparagus, duck prosciutto. Cured egg yolk.

secondi

STINCO D'AGNELLO 39

Braised lamb shank, vanilla glazed heirloom carrot, spicy Swiss chard

WAGYU 47

Seated Wagyu beef topped with seared foie gras, pepperoni cruschi, Amaro Lucano infused shallots.

ANATRA 34

Pan-seared duck breast, Lambrusco and red berry braised endive, crispy potatoes.

SPEDUCCI MERCATTO

Menu by Chefs Klidi Lazimi & Michele Quinto