

# al di là trattoria

## ANTIPASTI

### **CARPACCIO** 12.00

Thinly sliced grass fed raw beef with anchovies, capers and Parmigiano

### **FARRO SALAD** 11.00

Spelt salad with roasted beets, greens, red onion, pistachios, goat cheese, red wine vinaigrette

### **CAVOLO NERO SALAD** 10.00

Tuscan kale, croutons, anchovy vinaigrette, lemon zest, shaved Parmigiano

### **BABY GREENS AND TALEGGIO** 12.00

Mixed baby greens, Taleggio cheese, concord grape and rosemary focaccia

### **SEPPIA AND OXTAIL** 10.00

Stewed cuttlefish, oxtail, garlic and chili served with creamy polenta

### **STEAMED BOUCHOT MUSSELS** 13.50

White wine, tomato, parsley, chili, grilled bread

### **TRIPPA ALLA TOSCANA** 13.00

Tripe stewed in white wine, soffritto and few tomatoes

## PRIMI

### **ZUPPA DEL GIORNO** 8.00

### **MALFATTI** 15.00

Swiss chard and ricotta gnocchi with brown butter and sage

### **CASUNZIEI** 12.00

Red beets and ricotta ravioli, melted butter and poppy seeds

### **TORTELLI DI ZUCCA BURRO E SALVIA** 17.00

Homemade ravioli filled with winter squash, brown butter and sage sauce

### **TAGLIATELLE AL RAGU'** 16.50

### **SPAGHETTI ALLE VONGOLE** 17.50

Manila clams, white wine, shallots, garlic and red chili peppers

### **RISOTTO OF THE DAY** P.A. (please allow 20 minutes)

## SECONDI

### **BRAISED RABBIT WITH BLACK OLIVES AND POLENTA** 25 .00

### **SALTIMBOCCA ALLA ROMANA** 17.00

Boneless pork loin scallopine with sage leaves and prosciutto, served with sautéed potatoes

### **CALF LIVER ALLA VENEZIANA** 17.50

### **GALLETTO ALLA DIAVOLA** 24.00 (30 minutes)

Charcoal-grilled young chicken, fennel salad and mashed yukons

### **HANGER STEAK "TAGLIATA" WITH ARUGULA** 22.00

Sliced hanger steak deglazed in balsamic vinegar

### **FISH OF THE DAY** P.A.

## CONTORNI

### **CRUSHED YUKON GOLD POTATOES** 6.00

### **GRILLED SWISS CHARD STEMS** 6.00

### **CREAMY POLENTA** 6.00

### **ROASTED BEETS WITH GOAT CHEESE** 8.00

### **WARM FARRO WITH PARMIGIANO** 8.00

Acqua Minerale 5.00 Birra 6.00

Espresso 3.50/ dbl 5.00

Coca Cola 3.50 Aranciata 3.50

We use local and organic products whenever possible.

al di là TRATTORIA & WINE BAR – 248 FIFTH AVENUE

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