



Our pasta is homemade daily with organic semolina

APPETIZERS

ANTIPASTO DEI MACCHERONI <i>prosciutto, mortadella, nduja served with olive mascarpone spread and bread crostini</i>	\$14.95
BRUSCHETTA DI PANZANELLA <i>grilled ciabatta w/tomatoes, cucumber, basil, mozzarella and onion***</i>	\$10.95
POLPETTINE DI GAMBERI <i>crispy pan fried shrimp cakes, caramelized onions</i>	\$11.95
FRITTO DI CALAMARI <i>fried calamari with "pummarola" vegetable dipping</i>	\$13.95
BURRATINA CON POMODORINI <i>buttermilk mozzarella with cherry tomatoes***</i>	\$11.95
VIOLETTA DI MELANZANE <i>baked eggplant rolls, stuffed with mozzarella ***</i>	\$10.50
CARPACCIO DI BRESAOLA <i>fresh homemade cured beef carpaccio topped with a salad of arugula, hearts of palm & avocado</i>	\$12.95
CALAMARI IN ZIMINO M.R. <i>grilled caldari steak on a spicy garlic Swiss chard</i>	\$13.95

INSALATE

INSALATA DELLA CASA <i>mixed salad, carrots, radishes, cucumber, w/vinaigrette</i>	4.95/ \$7.95
INSALATA DI RUGHETTA <i>wild arugula, fennel, Parmesan cheese, in a balsamic dressing ***</i>	\$9.25
INSALATA DI RADICCHIO <i>radicchio, Fontina cheese, nuts, pear, with a blue cheese dressing***</i>	\$9.45
INSALATA TRICOLORE DELLA SALUTE <i>caselfranco radicchio with red beets and avocado topped with dry ricotta cheese***</i>	\$9.95
INSALATA CON SALMONE FRESCO <i>grilled sustainable Scottish salmon with salad, radishes, black olives, cucumber & orange, w/an olive oil/lemon dressing</i>	\$15.95
INSALATA DI POLLO, RUCHETTA E PARMIGGIANO <i>grilled chicken breast on wild arugula, tomatoes, shaved parmesan in a vinaigrette dressing</i>	\$14.95

SOUPS

MINISTRONE DI VERDURE CON QUINOA <i>seasonal vegetable soup with quinoa</i>	\$6.95/ \$8.95
ZUPPA DI POLLO <i>Venetian braised chicken, potatoes & spinach soup</i>	\$6.95/ \$8.95

DAILY HOMEMADE PASTAS

RIGATONI <i>sauteed eggplant, garlic, plum tomato sauce & perline mozzarella***</i>	\$12.95
TRIPPA DELLO CHEF (owner favorite) <i>beef tripe with chef hat shaped pasta in a light tomato sauce and pecorino cheese</i>	\$13.95
MACCHERONI STELLARI <i>star shaped pasta a spicy garlic, herb & tomato sauce***</i>	\$10.95
CUFFIE AL NERO DI SEPIA <i>squid ink pasta with a saffron fish ragout</i>	\$15.95
GNOCCHI <i>handmade potato gnocchi with meat ragout & forest mushroom</i>	\$15.95
RIGATONI POM' AMORE <i>rigatoni with a creamy tomato sauce topped with burrata</i>	\$12.95
AGNOLOTTI DI OSSO BUCCO <i>tortelloni filled with osso bucco meat & marrow in a salsa verde</i>	\$14.95
LASAGNA DI CARNE <i>traditional Emilian lasagna with meat ragout & cheese</i>	\$14.95
RAVIOLI DI ZUCCA <i>pumpkin ravioli with butter cream truffle cheese sauce***</i>	\$14.95
LINGUINE AI FRUTTI DI MARE <i>linguine with clams, bay scallops & shrimps, in a lightly spicy tomato sauce</i>	\$17.95
BIANCHI & NERI <i>black and white pasta thin vermicelli, shrimp, mushroom & roasted pancetta in a creamy bisque</i>	\$15.95
SPAGHETTI AI QUATTRO SAPORI <i>spaghettini with garlic, tomatoes, spinach & lentils ***</i>	\$13.95
BIGOLI DELLA NONNA <i>thick Venetian spaghetti w/a handcut Angus & sausage ragout</i>	\$13.95
TRIFOGLI DEL FATTORE <i>short pasta in a roasted ham, bacon, braised red onions and spicy tomato sauce</i>	\$13.95
TORTELLONI BURRO E SALVIA <i>spinach & ricotta tortelloni with a Parmesan sage sauce***</i>	\$15.95
BOCCOLETTI AL PESTO E RICOTTA <i>long curly pasta with basil pinenut pesto topped with ricotta***</i>	\$13.95

***vegetarian

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We reserve the right to refuse service to anyone