Food

Antipasti

Garlic Bread
Homemade toasted ciabatta garlic bread

Mozzarella Fritta
Fried homemade mozzarella, fonduta di pomodoro dipping sauce

Polpette Di Manzo
Beef meatballs, salsa di Pomodoro

Scampi Alla Busara
Shrimps sautéed in a lightly spicy tomato sauce with garlic and parsley

Polettine Di Gamberi
Venetian shrimp & cod pan-fried crispy cakes, balsamic caramelized onions, citrus squeeze

Burratina Con Crema Di Pomodori
Creamy burrata, roasted pear tomato chutney, marinated Mediterranean olives, fresh basil, Capezzena extra virgin olive oil

Bruschetta Di Panzanella
Grilled ciabatta, fresh pearl mozzarella, sweet cherry tomato, cucumber, basil, red onion, extra virgin olive oil

Carpaccio Di Carne
Fresh homemade cured beef carpaccio topped with wild arugula, shaved parmesan cheese, drizzled with extra virgin olive oil

Violetta Di Melanzane
Baked eggplant rolls stuffed with fontina, mozzarella, grana Padano, herbed organic pomodoro

Calamari In Zimino
Grilled calamari steak, bed of spicy swiss chard, roasted garlic, extra virgin olive oil

Food

Insalate

Insalata Di Arrugola Uva E Caprino

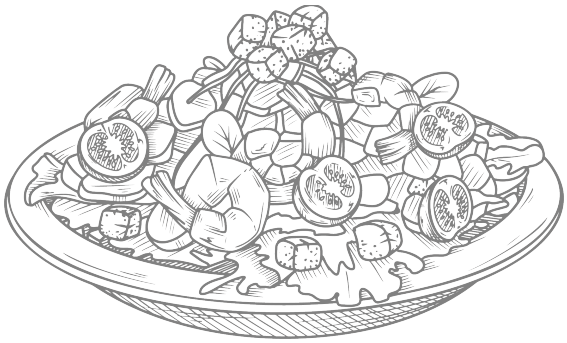
Baby arugula, endive, caramelized walnuts, roasted grapes, goat cheese, balsamic IGP, lemon dressing

Insalata Mista Croccante Alla Cesare

radicchio and green salad, shredded carrots, celery, red onions, Caesar dressing, topped with homemade rosemary croutons

Insalata Della Casa

Farmers market lettuce, cucumber, radish, carrot, house vinaigrette



Food

Daily homemade pastas

Maccheroni Stellari

Grain blend: organic Khorasan & white spelt star-shaped pasta, roasted garlic and herbs in a spicy organic San Joaquin ripe tomato sauce

Maccheroni & Cheese

our version of the classic Mac & Cheese - Grain blend: organic Khorasan tubetti pasta with a four-cheese sauce

Rigatoni Pom’Amore

grain blend: organic Khorasan short tube pasta, creamy organic vine ripe tomato, fresh burrata, basil

Rigatoni Alla Norma

Grain blend: organic Khorasan short tube pasta, eggplant, roasted garlic, plum tomato sauce and perline mozzarella

Boccoletti Al Pesto E Ricotta

Grain blend: farro, high mountain, Khorasan, amber durum long curly pasta, homemade basil pesto, creamy ricotta

Ravioli Di Zucca

Grain blend: organic extra fine durum semolina & dark northern spring wheat pumpkin ravioli, creamy truffle parmesan sauce

Tortelloni Burro E Salvia

Grain blend: organic amber durum & volcanic high mountain spinach ricotta tortelloni, pan roasted sage butter, fresh parmigiano DOP

Lasagna Di Carne

Grain blend: organic Khorasan & dark northern spring wheat traditional Emilian lasagna, herb braised meat bolognese, special cheese blend

Bianchi E Neri

Grain blend: organic high mountain & amber durum black and white vermicelli, shrimp, wild mushroom, roasted pancetta, tossed in a creamy bisque

Bigoli Della Nonna

Grain blend: organic Khorasan & dark northern spring wheat thick venetian spaghetti with hand cut angus and sausage ragout

Spaghetti E Meatballs

Grain blend: organic farro & amber durum spaghetti with Italian homemade beef and chicken meatballs, spinach, organic ripe tomato sauce

Pappardelle Alfredo Con Pollo

Grain blend: organic Khorasan & high mountains wide ribbon pasta, roasted chicken, creamy parmesan sauce

Trifogli Del Fattore

Grain blend: organic white spelt & amber durum triple tube pasta, smoked ham and pancetta, braised red onion, spicy organic plum tomato

Gnocchi Con Ragu Di Carne E Funghi

Handmade potato gnocchi, slow cooked meat ragout, wild forest mushroom blend

Agnolotti Di Ossobuco

Grain blend: organic amber durum & volcanic high mountain handmade agnolotti filled with ossobuco, charred marrow, vegetable salsa verde, balsamic IGP

Linguine Ai Frutti Di Mare

Grain blend: organic white spelt & amber durum linguine w/ pan flamed fresh clams, bay scallops, shrimp, light spicy vine ripe tomato sauce

Address:

332 S. Broadway Los Angeles, CA 90013

Phone:

(213) 346 9725