VDP

Via Della Pace

Check our Italian Grocery Store
60 E 4th St, New York

VDS

Via Della Scrofa

ANTIPASTI
[Appetizers]

TAGLIERE DI SALUMI E FORMAGGI $ 21
meat and cheese platter

BURRATA $ 16
with Sicilian Anchovies $ 19
with Parma Prosciutto $ 20

CAPRESE $ 17
red tomatoes, buffalo mozzarella, basil

POLPETTE AL SUGO $ 14
homemade meatballs in tomato sauce

CARPACCIO DI MANZO $19
thin sliced raw beef with arugula, shaved parmigiano and truffle oil

MELANZANE ALLA PARMIGIANA $19
eggplant parmigiana

TARTARE DI TONNO $ 19
raw tuna tartare with avocado

PASTA

RIGATONI AL POMODORO $ 16
fresh tomato sauce and basil
ADD BURRATA CHEESE $ 24

SPAGHETTI CACIO E PEPE $ 18
pecorino cheese and black pepper

SPAGHETTI ALLA CARBONARA $ 19
eggyolk, guanciale, black pepper, pecorino cheese

RIGATONI ALL'AMATRICIANA $ 20
guanciale, pecorino cheese, black pepper, tomato sauce

SPAGHETTI ALLA GRICIA $ 19
guanciale, pecorino cheese and black pepper

GNOCCHI TRICOLORE $ 23
basil pesto, cherry tomatoes, fresh buffalo mozzarella

RIGATONI AL BRUCIO $ 18
spicy tomato sauce, capers, black olives

LASAGNA ALLA BOLOGNESE $ 22
typical lasagna bolognese style

RIGATONI DEL PIRATA $ 23
baked rigatoni in a pink rum sauce with sausage & mushroom, topped with mozzarella cheese

RAVIOLI D'ARAGOSTA $ 24
lobster ravioli in a pink vodka sauce

BRUSCHETTE

ROMANA $ 8
red tomatoes, basil, garlic, oregano

EMILIANA $ 12
red tomatoes, shaved parmigiano, parma prosciutto

FRIULANA $ 13
seared tuna, avocado, mustard

ABRUZZESE $ 11
smoked mozzarella, mushrooms, truffle oil

SARDA $ 11
red tomatoes, goat cheese, salami

PUGLIESE $ 12
goat cheese, roasted peppers, avocado

UMBRA $ 12
goat cheese, asparagus, crispy guanciale

WINE BEERS COCKTAILS SPIRITS AND LIQUORS

HAPPY HOURS AT THE BAR EVERY DAY
FROM 5:00 PM UNTIL 7:00 PM

PINSA ROMANA
[ROMAN FLATBREAD PIZZA]

MARGHERITA $ 15
tomato sauce, mozzarella, basil

PROSCIUTTO E RUCOLA $ 19
tomato sauce, buffalo mozzarella, arugula, Parma prosciutto

ALICI E BUFALA $ 18
anchovies and buffalo mozzarella

SECONDI PIATTI
[Main Courses]

MILANESE DI POLLO $ 23
fried chicken cutlet served with arugula and tomato salad

BISTECCA DI MANZO $ 33
grilled rib eye steak served with arugula and shaved parmigiano

TONNO ALLA GRIGLIA $ 33
sushi grade grilled tuna encrusted in sesame seed with a balsamic reduction

FRITTI
[Fried]

FRITTO MISTO $ 23
Mixed fried platter combo

OLIVE ALL'ASCOLANA $ 11
fried green olives stuffed with meat

FIORI DI ZUCCA $ 18
[*when available]
fried battered zucchini flower filled ricotta cheese and topped with sicilian anchovies

SUPPLÌ DI SANCHO
[rise balls]

SUPPLÌ AL POMODORO $ 11
fried rice balls with tomato sauce and mozzarella

SUPPLÌ CACIO E PEPE $ 11
fried rice balls with cheese and black pepper

SUPPLÌ FUNGHI $ 11
fried rice balls with mushroom, black truffle and fontina cheese

INSALATE
[Salads]

CAMPO DEI FIORI $ 11
greens, tomato, carrots fennel, celery, peppers

PANTHEON $ 15
greens, grilled chicken hard boiled egg shaved parmigiano, truffle oil

LUNGOTEVERE $ 16
greens, seared tuna, hard boiled egg, pine nuts, fennel

CONTORNI
[sides]

INSALATINA $ 7
mixed green salad

PATATINE $ 8
round cut fried potato

ASPARAGI GRILIATI $ 9
grilled asparagus

CIME DI RAPA $ 9
sauteed broccoli rabe

DESSERT

TIRAMISÙ $ 9

PANNACOTTA $ 9

CREMA BRUCIATA $ 9
Crème Brûlée

CHOCCOLATE LAVA CAKE $ 10
with Vanilla Gelato

VANILLA AFFOGATO $ 8

GELATO $ 9
pistacchio-choccolate-vanilla

HOURS OF OPERATION:
MONDAY CLOSED
TUESDAY/ WEDNESDAY/ THURSDAY
5:00 PM TO 10:30 PM
FRIDAY / SATURDAY 5:00 PM TO 11:00 PM
SUNDAY 5:00 PM TO 10:30 PM

Book your private event