



Antipasti

Primavera 13

a rich variety of lettuces, herbs, sprouts, blossoms, seasonal vegetables & fruits with champagne vinaigrette

Panzanella al balsamico 12

sourdough bread, cherry tomatoes, cucumbers, squash, capers, celery & marinated onions with tomato water & aceto balsamico di Modena

Nizzarda 15

Ahi tuna tataki with tomatoes, marinated red onions, pickled bell peppers, steamed potatoes, green beans, gaeta olives & egg dressing

Provola alla piastra 14

seared provolone cheese with charred mixed vegetables, herbs & blossoms

Gnocco 14

prosciutto di Parma & local burrata cheese with fried gnocco

Lingua e salse 12

braised & seared beef tongue with chilled dandelion & accompaniment sauces

Today's Crudo market

the freshest downtown LA fish market catch

we use locally sourced farmer's market ingredients

Cicchetti

traditional Venetian "little bites and small plates". Fresh selection changes daily...from \$5 to \$11

Primi

Raviolini pollo e tartufo 16

Jidori chicken-stuffed raviolini, fontina cheese fondue & truffle butter dust

Seppie e bottarga 18

spaghetti alla chitarra with charred cuttlefish, squid ink sauce, oyster emulsion & bottarga

Pappardelle al ragu di guance 18

porcini pappardelle, braised radicchio & veal cheek ragu

DINNER

Pizza

Margherita 12

tomato sauce, imported buffalo mozzarella, parmigiano reggiano & basil
diavola (add spicy salami) +3

Marinara 11

tomato sauce, anchovies, capers, garlic & oregano

Bianca 13

local mozzarella, parmigiano reggiano, gorgonzola & goat cheese
add prosciutto di Parma +3

Salsiccia 14

local mozzarella, parmigiano reggiano, hand crafted sausage & broccoli rabe

Fritta 13

deep-fried pizza stuffed with local mozzarella, imported buffalo ricotta, parmigiano reggiano & ham

Frutti di mare 15

tomato sauce, mixed seafood & arugula

Malloreddus allo zafferano 14

Sardinian malloreddus with tomato sauce, saffron, mint & ricotta salata

Bigoli in salsa 14

buckwheat bigoli with traditional onion & anchovy sauce, marinated anchovies & aromatic bread crumbs

Risi e bisi 21

acquerello rice with garden peas, fava beans, asparagus, goat cheese & pea sprouts

Secondi

Brasato ai porcini 27

braised grass-fed beef short ribs, celery root & vanilla puree

Galletto a Venezia. 21

seared baby chicken, green onions & beer, with liver mousse-stuffed squash blossom

Pesce all piastra market

today's whole fish, raw pizzaiola sauce & parsley potato salad

Tagliata al tartufo 29

NY steak, bone marrow, truffle infused beef reduction, cauliflower & spring vegetables

Dolci

Tiramisu 12

Meyer lemon and limoncello classic tiramisu

Zeppole 11

polenta zeppole with two dipping sauces, chocolate & wild berry

Panna cotta al piselli 12

English pea panna cotta with crystallized pea shoots and mint

Wine

Sparkling

NV Cannella Prosecco Brut

G B
10 40

2011 Bortolomiol Filandra Rose

12 45

White

House White, 2012 Pinot Grigio, Campagnola, Veneto

9 39

2011 Sauvignon Blanc, Bortoluzzi, Friuli

11 42

2011 Roero Arneis, Giovanni Almondo, Piemonte

12 45

2011 D'Abruzzo, Farnese, Abruzzo

10 40

2011 Garganega, Soave Classico, Pieropan, Veneto

12 41

2010 Verdicchio Castello di Jesi, Bucci, Marche

39

2011 Pinot Grigio, Jermann, Friuli

51

2011 Pinot Bianco, Venica e Venica, Friuli

46

2011 Fiano di Avellino, Pietracupra, Campania

51

2010 Sylvaner, Abbazia di Novacella, Alto-Adige

48

Rose

2011 Garda Classico, Rosamara Chiaretto, Lombardia

12 45

Red

House Red, 2011 Sangiovese, Farnese, Abruzzo

G B
9 39

2010 Valpolicella Classico, Speri, Veneto

11 41

2011 Barbera D'Alba, Renato Ratti, Piemonte

13 45

2011 Anglianico, Villa Matilde, Campania

10 40

2008 Nebbolio, Rainoldi, "Sassella" Valtellina, Lombardia

14 51

2010 Pinot Nero, Jermann, "Red Angel", Friuli

16 53

2007 San Giovese/Cabernet, Terrabianca, "Campaccio", Toscano

60

2010 Nero D'Avola, Gulf, "Nerojbleo", Sicily

42

2010 Marzemino, Castaripa La Mazane, Lombardia

46

2008 Amarone di Valpolicella, Campagnola, Veneto

64

Dessert

Marcarini Moscato D'Asti

10 40

Recioto di Soave, Pieropan

19 70

Beer & Cider

Peroni Draft 6.5

Affligem Blonde 6.5

Blue Moon 6.5

Moretti 6.5

Moretti La Rossa 6.5

Pilsner Urquel 6.5

Delerium Tremens 11

Crispin Cider 6.5

The State of California wants you to know that eating undercooked fish or meat can make you sick. Please let your server know if you have dietary restrictions or food allergies and we will do our best to accommodate you.

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