

radice

Radice is a country style restaurant whose cooking is inspired by classic traditions. From our wood burning oven, with this creative and richly flavored food, we welcome you to "La Buona Cucina". You may enjoy a meal of 3 or 4 Assaggi (Tastings) or a Pietanze, our cooking is "Semplicemente Italianissimo"!

ASSAGGI

VERDURA

- Melanzana**
Parmigiana of eggplant,
tomato & basil 8
- Frittura**
Crispy fried vegetable,
squid & bianchetti 9
- Fungo**
Grattinato of shiitake, ceci
beans & truffle oil 8
- Frascatole**
Creamy polenta with ricotta &
cicoria 8
- Peperonata**
Red pepper, zucchini, white
anchovies & bagna cauda 9

PIZZETTE

- Rustica**
Yukon Potato, guanciale,
onion & gorgonzola 11
- Boscaiola**
Spinach, garlic, wild mushroom
& fontina 13
- Pitta**
Rapini, sausage, grapes &
asiago 9
- Margherita**
Plum tomato, basil
& mozzarella 8
- Mezzadra**
Grilled crust, zucchini, Tropea onion,
basil pesto & parmigiano shayings 8

CARNE

- Salumi**
Prosciutto/Soppressata/
Capocollo/Speck 13
- Costatine**
Pork ribs, cabbage slaw
& moscato reduction 7
- Braciolini**
Polpettini of meat, tomato
ragu & pecorino sardo 9
- Spiedino**
Crispy calf's sweetbread
parsnips, pears & pomegranate 9
- Morseddu**
Sausage, fryer peppers, sweet
onion & parsley aioli 7

GROSTACEI

- Vavalucci**
Tiana of baby clams, garlic,
olive oil & fregola 9
- Calamaretti**
Grilled squid, radicchio
, balsamico 8
- Polipo**
Cassola of octopus, fennel,
celery & potatoes 10
- Ostriche**
Baked oysters, lemon shallot
butter & shaved parmigiano 9
- Conchiglie**
Scampi of bay scallops
& squash risotto 11

PASTA

- Lasagnetta**
Traditional Bolognese &
balsamella 13
- Tortelloni**
Swiss chard & three cheese filled
ravioli with tomato cruda 13
- Gnocchi**
Potato ricotta dumplings,
creamy gorgonzola, sage 12
- Bucatini**
Tomato, onion, lardo Badolatese &
aged pecorino 11
- Pasticcio**
Rigatoni, zucchini,
fresh ricotta & tomato 12

MINESTRE & INSALATE

- Papazoi** Fava & Borlotti Beans, escarole, & pasta minestra 7
- Triestina** Barley, fennel, celery branch & sweet pea soup 7
- Radice** Olive oil roasted beets, fennel, celery root & white balsamico 9
- Ruchetta** Arugula, crispy prosciutto, spiced walnuts, crotene & fig vincotto 11
- Corata** Bibb lettuce hearts, bleu cheese dressing, apple wood smoked bacon & tomato 9

PIETANZE

- Costata** Sautéed Rack of pork chop, rosemary & parmigiano crust 21
- Stracotto** Braised beef short ribs, caramelized vegetables & ripassa wine 23
- Fegato** Sautéed calf's liver, bacon, sage & sautéed onion 23
- Polletto** Pan roasted breast of chicken, smoked paprika marinade & bean ragù 19
- Brasato** Slow cooked pork shoulder, marjoram & orange gremolata 21
- Fesa** Oven roasted veal breast, savory meat and herb filling, sherry tomato 25
- Nodini** Olive oil roasted veal ribs, cracked pepper & rosemary sea salt 23
- Triglie** Sautéed Ionic Sea red mullet, lentil & endive vinaigrette 27
- Merluzzo** Cast Iron roasted center cut codfish, shallots, thyme & vermouth 23
- Branzino** Grilled whole Mediterranean bass. citrus olive oil (serves 2) 17 nn