

Briscola

TRATTORIA

BRUNCH

OLIVE E GIARDINIERA	\$ 11
marinated cerignola olives, pickled veggies	
FRITTELLE CACIO E PEPE	\$ 16
fava beans fritters, pecorino, black pepper	
MORTADELLA FAVOLA	\$ 19
the best mortadella, giardiniera	
CIME DI RAPA	\$ 19
broccoli rabe, cetara anchovies, stracciatella	
INSALATA DI RADICCHIO	\$ 19
chicories, cara cara orange, fennel, pistacchio, taggiasca olives, citrus vinaigrette	
COLOMBA AL CIOCCOLATO	\$ 18
chocolate italian french toast, pistacchio and ricotta cream, apricot	
FRITTATA DI PASTA	\$ 18
eggs, spaghetti, smoked mozzarella, caramelized onion, basil, chili oil, greens	
UOVA IN CAMICIA	\$ 19
two poached eggs, asparagus, truffle parmigiano fonduta, fresh herbs	
PANINO DI SALSICCIA	\$ 20
sausage patty, cheddar cheese, agrodolce pepper, housemade bun, fried potatoes	
AGNOLOTTI PANNA E PISELLI	\$ 26
spinach pasta filled with peas, ricotta, panna, green peas	
TONNARELLI CARBONARA	\$ 23
guanciale, egg yolk, pecorino, black pepper	
MEZZI RIGATONI ZOZZONA	\$ 24
tomato, sausage, guanciale, pecorino, egg yolk	
LASAGNA AL RAGÙ	\$ 26
pork and beef ragu', spinach pasta, bechamel, Parmigiano	
SALSICCIA local pork sausage	\$ 7
UOVA eggs any style	\$ 8
PATATE FRITTE	\$ 10
fried baby potatoes, pecorino, black pepper	

