

# FEROCE

WINTER 2020

## Antipasti

### INSALATA DI CARCIOFI & GAMBERI 18

Grilled organic artichokes and prawns, with arugula and crispy herb breadcrumbs  
Contains: Wheat, Dairy

### PROSCIUTTO E MOZZARELLA 18

Prosciutto di Parma aged 24 months, served with Bufala mozzarella, and basil emulsion  
Contains: Wheat, Dairy

### MILLEFOGLIE DI MELANZANA 18

Fried eggplant, imported Fiordilatte mozzarella, organic tomatoes and fresh basil  
Contains: Dairy, Wheat

### BATTUTA DI CARNE 20

Hand-cut USDA prime beef fillet served with an egg yolk, crispy focaccia bread, and a customized selection of toppings  
Contains: Wheat, Eggs

### GNOCCO FRITTO 16

Two Traditional fried dough from the Emilia Romagna region, served with pistachio Mortadella IGP and a cloud of Parmigiano Reggiano DOP aged 24 months and capocollo served with onion chutney  
Contains: Wheat, Dairy, Nuts

### INSALATA FEROCCE 16

White and red endives with wine poached pears, DOP gorgonzola, and spicy walnuts, served with a rosemary and honey dressing  
Contains: Dairy, Nuts

### BACCALA' MANTECATO 18

Whipped Atlantic cod served with grilled polenta and crispy coral  
Contains: Fish, Dairy

### ZUPPA DI LENTICCHIE 18

Castelluccio lentils soup served with sausage and pecorino crumble  
Contains: Wheat, Dairy

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## Per la Tavola

### VIAGGIO AI CASTELLI 32

Our selection of dry-cured market Italian meats and cheeses served with Cerignola olives, sun-dried tomatoes, baby artichokes, and bread  
Contains: Wheat, Dairy, Nuts

### FRITTO DI PARANZA 32

Assorted market seafood and vegetables including prawns, calamari, eggplant, and zucchini, fried with rice flour and served with spicy tomato sauce  
Contains: Fish, Shellfish, Eggs, Wheat

DOP and IGP are grades that guarantee products are made locally (in Italy) using traditional methods.  
Guests with allergies and intolerances should make a member of the team aware before placing an order.

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## Pasta

### ORECCHIETTE CIME DI RAPA E BURRATA 26

Artisanal orecchiette pasta served with broccoli rabe, fresh imported burrata from Andria and with crispy herb breadcrumbs  
*Contains: Wheat, Dairy*

### BUCATINO ALL'AMATRICIANA 24

Faella Italian imported pasta served with a DOP Italian plum tomato sauce, crispy guanciale, and Pecorino Romano DOP cheese  
*Contains: Wheat, Dairy*

### PACCHERO AL POMODORO 22

Mancini Italian imported pasta served with a DOP red Piennolo tomato sauce, and organic fresh basil  
*Contains: Wheat*

### TAGLIOLINI AI FRUTTI DI MARE 34

Homemade pasta served with a mix of fresh seafood including prawns, calamari, and clams, with organic basil  
*Contains: Wheat, Fish, Shellfish, Eggs*

### FETTUCCINE AL RAGU D'ANATRA 28

Homemade pasta served with duck ragu, and topped with crispy duck prosciutto  
*Contains: Wheat, Dairy, Eggs*

### RISOTTO CASTELMAGNO E NOCCIOLE 26

Carnaroli aged rice from the Gazzani Farm in Italy with DOP Castelmagno cheese, IGP Hazelnuts from Piemonte and organic Thyme  
*Contains: Dairy, Nuts*

### RAVIOLI DI GUANCIA 32

Homemade ravioli pasta filled with 48h braised USDA Prime beef cheeks, and imported ricotta cheese, and served with beef jus  
*Contains: Wheat, Dairy*

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Faella: pasta crafted according to tradition in the legendary birthplace of Italian dried pasta, Gragnano. When cooked, this pasta fills the room with the intense aroma of freshly baked bread and toasted grains.

Mancini: pasta produced from durum wheat cultivated directly by the Mancini company. Semolina and water are the only ingredients.

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## Secondi

### BBQ DI PESCE 34

Grilled seafood mix including prawns, scallops, tuna, and swordfish served with seasonal vegetables, and a cold Sardinian fregola salad  
*Contains: Fish, Wheat, Shellfish*

### SALTIMBOCCA DI RANA PESCATRICE 28

Roasted monkfish wrapped in Prosciutto di Parma 24 month aged and served with, DOP Castelluccio lentils  
*Contains: Fish*

### BRASATO DI MANZO 32

Slow-cooked USDA Prime short rib served with a polenta foam in a Barolo wine sauce, topped with a crispy polenta cracker  
*Contains: Dairy*

### BRANZINO ALLA GRIGLIA 34

Wild-caught branzino, carrots, oyster mushrooms, rainbow chard, and salsa verde  
*Contains: Fish*

### POLLO ARROSTO 28

Corn-fed roasted half chicken served with a flavorful reduction and organic seasonal vegetables

### COTOLETTA MILANESE 60

18oz milk-fed veal chop crusted in chamomile seasoned breadcrumbs and cooked in clarified butter  
*Contains: Dairy, Wheat, Eggs*

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## Per la Tavola

### FIorentina 130

Grilled dry-aged 32oz USDA Prime T-bone seasoned with Trapani sea salt, and organic rosemary, served with charred rapini, and red wine sauce  
*Contains: Dairy*

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## Contorni

### INSALATA VERDE 8/14

Leafy green lettuce and sherry vinaigrette

### CIME DI RAPA 10

Charred rapini, chili & garlic

### CAVOLINI & GUANCIALE 10

Roasted Brussel sprouts and crispy guanciale

### FUNGHI TRIFOLATI 10

Mixed sautéed wild mushrooms, garlic, and thyme

### CACIO E PEPE CHIPS 8

Homemade potato chips, Pecorino Romano DOP cheese and black pepper

### SHARE ALL CONTORNI 40

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