

al di la trattoria

ANTIPASTI

CARPACCIO 12.00

Thinly sliced grass fed raw beef with anchovies, capers and parmigiano

FARRO SALAD 11.00

Warm spelt salad with roasted red, gold and pink beets, toasted pistachios, baby spinach, goat cheese, sherry vinegar and extra virgin olive oil

SPRING SALAD 10.00

Baby spinach, peas, asparagus, favas, leeks, fennel, green beans, spring herbs, champagne vinaigrette, shaved pecorino

GRILLED ASPARAGUS 13.00

Pancetta, poached egg, shaved Parmigiano, lemon garlic vinaigrette

SEPPIA AND OXTAIL 10.00

Stewed cuttlefish, oxtail, garlic and chili served with creamy polenta

STEAMED BOUCHOT MUSSELS 13.50

White wine, tomato, parsley, chili, grilled bread

TRIPPA ALLA TOSCANA 13.00

Tripe stewed in white wine, soffritto and few tomatoes

PRIMI

ZUPPA DEL GIORNO 8.00

MALFATTI 15.00

Swiss chard and ricotta gnocchi with brown butter and sage

CASUNZIEI 12.00

Red beets and ricotta ravioli, melted butter and poppy seeds

TORTELLI DI PISELLI 17.00

Homemade ravioli filled with spring peas, butter mint and pecorino

TAGLIATELLE AL RAGU' 16.50

SPAGHETTI ALLE VONGOLE 17.50

Manila clams, white wine, shallots, garlic and red chili peppers

RISOTTO OF THE DAY P.A. (please allow 20 minutes)

SECONDI

BRAISED RABBIT WITH BLACK OLIVES AND POLENTA 24.00

SALTIMBOCCA ALLA ROMANA 17.00

Boneless pork loin scallopine with sage leaves and prosciutto, served with sautéed potatoes

CALF LIVER ALLA VENEZIANA 17.50

GALLETTO ALLA DIAVOLA 23.00 (30 minutes)

Charcoal-grilled young chicken, fennel salad and mashed yukons

HANGER STEAK "TAGLIATA" WITH ARUGULA 21.00

Sliced hanger steak deglazed in balsamic vinegar

FISH OF THE DAY P.A.

CONTORNI

CRUSHED YUKON GOLD POTATOES 6.00

GRILLED SWISS CHARD STEMS 6.00

CREAMY POLENTA 6.00

Acqua Minerale 5.00 Birra 6.00

Espresso 3.50/ dbl 5.00

Coca Cola 3.50 Aranciata 3.50

We use local and organic products whenever possible.

al di la TRATTORIA & WINE BAR – 248 FIFTH AVENUE

11215 BROOKLYN – NEW YORK – 718-783-4565 www.aldilatrattoria.com

Chef Anna Klinger

Brooklyn, Maggio 2011