

# CASA APICII

## *Antipasti*

**HOUSEMADE FOCACCIA 8**  
*dried grapes, rosemary, whipped lardo*

**BURRATA 16**  
*persimmon, black olive, basil*

**STRACCIATELLA 18**  
*campari tomatoes, pesto genovese*

**SALUMI MISTI 20**  
*prosciutto, coppa, finocchiona,  
gnocco fritto*

**P SPAGHETTI 22**  
*tomato sugo, basil*

**A BUCATINI  
S ALL'AMATRICIANA 23**  
*'nduja, sicilian oregano, pecorino*

**T PAPPARDELLE 25**  
*chestnut pasta, wild boar ragù,  
wild mushrooms*

**TAGLIATELLE 24**  
*yellowfoot mushrooms,  
pancetta, sage*

**STROZZAPRETI 24**  
*bolognese, parmesan*

**PASTA ALLA  
CARBONARA 20**  
*pancetta, black pepper*

**PACCHERI 28**  
*maine lobster, cured tomatoes,  
saffron, fennel pollen*

**HAMACHI CRUDO 18**  
*kumquats, chilies, cilantro*

**LOCAL SALAD GREENS 15**  
*chicories, tesa, 10 yr. balsamic, walnuts*

**BEEF TARTARE 17**  
*prime sirloin, parmigiano, chives*

**S DOVER SOLE 32**  
*vermouth, butter, chanterelles,  
cranberry beans*

**C OBRANZINO PUTANESCA 28**  
*alla piastra*

**D O CHICKEN AL MATTONE 28**  
*onion ash-honey vinaigrette,  
roasted broccolini, cipollini onions*

**HANGER STEAK 31**  
*glazed mushrooms, roasted potatoes,  
sauce bordelaise*

**HERITAGE PORK CHOP 30**  
*parsnip, apples, sugo*

**ARANCINI 15**  
*saffron risotto croquette, taleggio*

**BOUCHOT MUSSELS 20**  
*saffron cream, pernod, fennel pollen*

**POLPETTINE 17**  
*pork, beef and veal meatballs,  
tomato sugo*

**CALAMARI 17**  
*peppers, fennel, finocchiona, oregano*

**V BRUSSELS SPROUTS 12**  
*lemon, chili, bagna cauda*

**R ROASTED BEETS 12**  
*goat cheese torta, dill, cumin*

**U FUNGHI MISTI 15**  
*garlic, shallot, breadcrumbs*

**EGGPLANT**

**PARMESAN 16**  
*stracciatella, oregano*

**BROCCOLINI  
ALLA PIASTRA 13**  
*chilli, meyer lemon, breadcrumbs*

**THANK YOU • GRAZIE MILLE**

*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.*

*Chef & Owner Casey Lane*