

Antipasti

Salumi

Bresaola – \$4

air cured beef, lombardia, italy

Speck – \$5

cured and smoked pork, alto adige, italy

Salami Toscani – \$4

hard salami with black pepper, salumeria biellese, new york, ny

Prosciutto – \$5

prosciutto di parma, emilia-romagna, italy

Salumi Misti – \$12**Pane alla Radda – \$4**

flatbread brushed with white truffle oil, reggiano-parmigiano, fresh herbs

Olive della Casa – \$4

house cured olives

Piccolo Fritto – \$5

fried shrimp, fennel, zucchini, onion, aioli

Caprese alla Radda - \$7

house made mozzarella, roasted red pepper, herbs, balsamic

Bruschetta al Fagioli – \$5

white bean puree, roasted garlic, arugula, truffle oil

Bruschetta al Pomodoro- \$6

tomato, garlic, oregano

Bruschetta al Funghi - \$5

wood oven roasted mushrooms, wilted arugula pecorino

Bruschetta al Caprese - \$7

mozzarella, sun dried tomatoes, basil, balsamic

Melanzane alla Menta - \$7

grilled marinated eggplant, san marzano tomato, mint, breadcrumbs

Formaggi - \$3

(per selection)

Insalate - \$5

Rucola

arugula, tuscan pecorino, lemon, extra virgin olive oil

Romana

hearts of romaine, grana padano

Insalata Radda

belgian endive, toasted hazelnuts, grana padano, truffled citronette

Contorni - \$5

Spaghetti Cacio e Pepe

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Patate Fritte

french fries

Rapini

grilled rapini, roasted garlic, red chili

Minestre - \$4

Farro e Verdura

roasted chicken and parmesan broth, vegetables, farro, lemon

Zuppa del Giorno

seasonal farm fresh selection

Pasta, Gnocchi e Risotto - \$11

Pappardelle al Cinghiale

wild boar ragu, baby spinach, onion

Risotto con Funghi

carnaroli rice, mushrooms, grana padano

Gnocchi alla Bolognese

house made ricotta dumplings, meat ragu, grana padano

Chitarra all' Amatriciana

tomato, guanciale, garlic, red chili, fennel pollen, pecorino

Spaghetti Positano

sun-dried tomato, garlic, capers, black olive, red chili, bottarga di muggine

Bucatini Pomodoro

san marzano tomatoes, garlic, basil, grana padano

Dalla Cucina - \$16

Agnello Brasato

braised lamb shank, gremolata, pomegranate, sugo
[\$4 supplemental charge]

Pollo al Mattone

pressed chicken, grilled rapini, salsa verde

Polpetto di Maiale

house made pork meatball, soft polenta, tomato sauce

Maiale Brasato

braised pork shoulder, red wine, fig marmalata

Alla Griglia

Tagliata di Manzo - \$16

sliced colorado beef, arugula, fingerling potatoes, tuscan pecorino

Bistecca alla Fiorentina – m/p

grilled colorado porterhouse steak, olio verde, sea salt
[serves 2, choice of 2 contorni or insalate]

Pesce – m/p

market fish

Pizza dal Forno - \$9

Margherita

san marzano tomatoes, basil, house made mozzarella

Salsicce

house made fennel sausage, fresh oregano, fontina, red chili

Funghi

wood roasted mushrooms, garlic, fontina

Prosciutto Crudo

prosciutto di parma, farm-fresh egg
[\$3 supplemental charge]

Napolitana

san marzano tomato, white anchovy, olives, house made mozzarella, red chili

Bresaola

ricotta, house made mozzarella, bresaola, arugula, grana padano, balsamic vinegar

[add]

prosciutto-3, sausage-3, anchovy-2, olives-2, mushrooms-2, egg-1.50

All pizzas available gluten free

[\$6 supplemental charge]

Radda supports local ranchers, farmers and foragers. We are dedicated to using organic, chemical free and genetically unaltered products whenever possible.

**Cena
Dinner**

