

## 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, new york]

**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

**Polenta – \$5**

yellow polenta, nutmeg, shallots, herbs

**Bruschetta – \$7**

tuscan white bean, roasted garlic arugula, truffle oil

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## Formaggio - \$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

**[add]**

chicken-5, tuna conserva-5, shrimp-7, anchovy-2

## Contorni - \$5

**Spaghetti Cacio e Pepe**

pepper, pecorino

**Patate al Forno**

roasted fingerling potatoes, rosemary

**Fagioli**

borlotti beans, tuscan white beans

**Cavolfiore**

roasted cauliflower, preserved lemon, almond coriander vinaigrette

**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

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## Pasta, Gnocchi e Risotto - \$11

**Pappardelle al Cinghiale**

wild boar ragu, baby spinach, onions

**Risotto con Funghi**

carabinieri rice, mushrooms, grana padano

**Gnocchi alla Bolognese**

meat ragu, grana padano

## Dal Forno - \$12

**Frittata**

pancetta, spinach, grana padano

## Panini - \$10

**Pollo e Pesto**

chicken pesto, arugula [add one contorni]

**Bresaola**

bresaola, red onion, fontina [add one contorni]

**Funghi**

grilled portobella mushroom, caramelized onions, arugula, chevre

## Dalla Cucina - \$14

**Polpetti di Maiale**

house made pork meatballs, soft polenta, tomato sauce

**Pollo al Mattone**

pressed chicken, grilled rapini, salsa verde

## Alla Griglia

**Tagliata di Manzo - \$14**

sliced colorado beef, arugula, fingerling potatoes, tuscan pecorino

**Pesce – m/p**

market fish

## Pizza dal Forno - \$9

**Margherita**

san marzano tomatoes, basil, house made mozzarella

**Salsicce**

house made fennel sausage, fresh oregano, red chili

**Prosciutto Crudo**

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

**Napolitana**

san marzano tomato, white anchovy, gaeta olives, house made mozzarella

**Bresaola**

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

**[add]**

prosciutto-3, sausage-3, anchovy-2, olives-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.*

**Pranzo  
Lunch**

