Gusto italiano

LEVANTO

SoHo, New York

TERRA DI MEZZO

To share

GATTAFIN
Fried ravioli filled with stewed wild herbs, served with aioli

FOCACCIA DI RECCO
Thin, crisp focaccia filled with soft cheese

FARINATA WAFFLE
Savory chickpea-flour waffles with stracchino cheese and black truffle

INSALATE

CAVOLO INC. NERO
Finely shredded Tuscan kale, chickpeas, yogurt dressing and garlic-toasted breadcrumbs

LA CLASSICA
Arugula, cherry tomatoes, shaved Parmigiano and balsamic vinegar

CAESAR ALLA LIGURE
Little gem lettuce, anchovy-lemon dressing, focaccia croutons, Parmigiano and toasted pine nuts

INSALATA LA PIETRA
Shaved fennel, blood orange, Taggiasca olives and grated bottarga

ADD TO ANY SALAD

Grilled chicken · Salmon

ANTIPASTI

POLPETTE AL SUGO
Veal meatballs slow-cooked in tomato sauce

BURRATA COME PIACE A NOI
24-month Parma ham, burrata, cherry tomatoes, arugula, anchovies and bruschetta

NOT A PIZZA
Tomato sauce and mozzarella baked in a bowl under a dome of pizza dough

BACCALÀ MANTECATO
Creamy whipped salt cod and potatoes on crispy bread wafers

BATTUTA E MIDOLLO
Beef tartare served with roasted bone marrow

UOVO TARTUFO E PARMIGIANO
Pan-fried sunny-side up egg with Parmigiano cream and black truffle

ZUPPA

MINESTRONE ALLA GENOVESE CON PESTO
Genovese vegetable soup finished with basil pesto

PASTA

TROFIE AL PESTO
Fresh handmade pasta with basil pesto

PANSOTI IN SALSA DI NOCI
Half-moon ravioli filled with herbs, served with walnut sauce

RAVIOLI AL RAGÙ DEL CANTA
Herb-filled ravioli with slow-cooked veal ragù

SPAGHETTO SULLO SCOGLIO
Mancini spaghetti with seafood and cherry tomatoes

PENNE ALLA LEVANTESE
Penne in tomato sauce with pesto

RISOTTO CAVOUR
Creamy risotto with cheese fondue, veal demi-glace and seasonal fresh truffle

CONTORNI

PATATE DELLA NONNA
Roasted potatoes with herbs

BROCCOLETTI
Broccoli rabe with garlic and chili

SPINACI MARCHESI
Sautéed spinach with toasted pine nuts and raisins

FUNGHI TRIFOLATI
Sautéed mixed mushrooms with garlic and parsley

CARNE & PESCE

BRANZINO ALLA LIGURE
Branzino baked with potatoes, cherry tomatoes, olives and pine nuts

SALMONE ARROSTO
Roasted Alaska salmon fillet with seasonal vegetables

COTOLETTA ALLA VALDOSTANA
Breaded fried veal cutlet with mozzarella and cooked ham

POLLO ALLA LIGURE
Roasted chicken, its own jus, Taggiasca olives and pine nuts

DOLCI

PANNA COTTA "OASI"
Panna cotta with espresso

TIRAMISÙ
The Italian classic: layers of espresso-soaked ladyfingers and creamy mascarpone

GELATO & FRIENDS
Vanilla gelato made to order, finished with your choice of toppings and nuts

TORTA DEL GIORNO
Cake of the day

IL DOLCE DI ARIEL
Half glass of Barolo and dark chocolate

VINO ROSSO AL CALICE

CHIANTI CLASSICO RISERVA · Sparviero
PINOT NERO · J. Hofstätter
VALPOLICELLA RIPASSO · La Dama
NEBBIOLO · Ciabot Berton
MONTEPULCIANO · Paride D'Angelo

VINO BIANCO AL CALICE

PINOT GRIGIO · Castelfeder
SAUVIGNON BLANC · Tenuta Luisa
GAVI DI GAVI · La Broglia
CHARDONNAY · Cantele
ETNA BIANCO · Campore

BOLLICINE & ROSÉ

PROSECCO · Miol
MAGIA DI ROSA · Ca' du Ferrà

BIRRE

MENABREA · PERONI · PERONI 0.0
BROOKLYN IPA

BIBITE

COKE · DIET COKE · COKE ZERO
ARANCIATA · LIMONATA (S.Pellegrino)
GINGER ALE · CLUB SODA

ACQUA

PANNA · S.PELLEGRINO

(Please inform your server of any allergies or dietary restrictions)