

sixth + mill

RISTORANTE • PIZZERIA • BAR

LUNCH

STARTERS

minestra soup vegetables + quinoa + ceci + ricotta + olive oil	9
brussel sprouts toasted almonds + paprika + lemon	10
zucchini blossoms tempura three cheese filled + spicy mayo	12
calamaretti lightly battered squid + lemon aioli	16
meatballs beef&pork + san marzano tomato sauce + mozzarella	18
fried oysters marinated cabbage + black caviar sauce + chervil	19
*carpaccio seared beef sirloin + celery salad + shaved grana + evoo	21
warm octopus potatoes + olives + arugula pesto	21

SALADS

rughetta arugula + lemon + shaved grana padano	11
tricolore escarole + radicchio + frisee + sundried tomato + ricotta	12
romaine hearts creamy garlic dressing + parm + anchovies + crostini	14
burratina creamy mozzarella + marinated mushrooms + beans + beet puree	19

PIZZA

margherita fior di latte + apulian evoo + oregano	20
4 formaggi fior di latte + scamorza + gorgonzola + pecorino	22
vince mozzarella + burrata + mortadella + pistachio + orange zest	22
diavolina mozzarella + spicy salame calabrese + scallion	23
salsiccia fennel sausage + broccoli rabe + ricotta + garlic	23
funghi mozzarella + field mushrooms + roasted garlic + arugula	24

HOMEMADE FRESH PASTA

gnocchi sorrentina potato-dumpling + tomato + burrata	18
ravioli three cheese filled pasta + cherry tomatoes + onion crema	19
cacio e pepe spaghetti + pecorino + reggiano + cracked black pepper	20
lasagna pasta + ricotta + provolone + tomatoes + beef~pork ragú	19
fusilloni bolognese + pork + beef + tomato + stracciatella	19
paglia e fieno green&white tagliatelle + sausage + sage + butter	22
ravioletti salmon + shrimp + calamari + scallops + lobster crema	24
linguine vongole littleneck clams + garlic + chili flakes + white wine	26

SEAFOOD + MEAT + POULTRY

gamberoni shrimp + rapini + chili + garlic + lemon + white wine	28*
mediterranean sea bass tuscan white bean puree + chili oil	33*
capesante pancetta wrapped sea scallops + celery root puree + balsamic	32*
chicken parmigiana san marzano + mozzarella + parsley oil	26
roasted pork belly sautéed vegetables + aromatic herbs	27
seared filet mignon blue cheese + spinach + onion marmalade	39*
lamb chops eggplant + artichokes + peppers + rosemary	43*
veal chop mushrooms + crescenza + marsala wine	46*
herb crusted flannery dry aged prime bone in ny potato	59*

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness



DESSERT

o' baba' rum soaked cake + whipped cream + orange	12
ny style cheesecake cookie crust + strawberry sauce + whipped cream + pistachios	12
tiramisu espresso-soaked cake + mascarpone + caramel + chocolate sauce	12
pumpkin cheesecake caramel sauce + pumpkin seeds + whipped cream	13

...please choose two flavors ...

house made gelato vanilla + pistachio + caramel + chocolate	9
house made sorbet strawberry + peach + raspberry	9

caffè'

espresso	6
doppio espresso	7
macchiato	6
latte	6
cappuccino	6
americano	6

passito di pantelleria – donnafugata, “ben rye”, sicilia, italy 2016	15
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