

sixth + mill

RISTORANTE • PIZZERIA • BAR

DINNER

starters

- SOUP vegetables, quinoa, ceci, whipped ricotta, olive oil 10
BRUSSELS SPROUTS toasted almonds, paprika, lemon 11
CALAMARI lightly battered squid, lemon aioli, tomato sauce 16
ARUGULA lemon, shaved grana, extra virgin olive oil 11
ROASTED BEETS burrata, mushrooms, green beans, frisee 19
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 14
BRUSCHETTA tomatoes, basil, chickpea puree, smoked speck 15
MEATBALLS beef&pork, san marzano tomatoes, mozzarella, grilled bread 18

pizza

- MARGHERITA san marzano, fior di latte, oregano 20
4 CHEESE fior di latte, gorgonzola, scamorza, pecorino 22
VINCE mozzarella, mortadella, burrata, pistachio, orange zest 23
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 23
FENNEL SAUSAGE broccoli rabe, ricotta, garlic 23
FUNGHI mozzarella, field mushrooms, roasted garlic, arugula 24
NORCINA mozzarella, truffled sausage, black truffles, reggiano cream 34

pasta & risotto

- GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata 18
CACIO E PEPE spaghetti, pecorino, reggiano, black pepper 20
LASAGNA ricotta, provolone, tomatoes, beef~pork ragú 21
FUSILLONI beef bolognese sauce, shaved grana 19
PAGLIA E FIENO green&white pasta, sausage, butter, sage 22
PAPPARDELLE braised wild boar sugo, black truffles 26
TORTELLONI salmon~shrimp filled, scallops, calamari, onion crema 24
RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 28
RISOTTO MARE vialone nano rice, scallops, shrimp, mussels, clams 31

WHITE TRUFFLES!!! The season is here TUBER MAGNATUM PICO TRUFFLE

TAGLIOLINI OR RISOTTO \$ 90.00 / 9 grams

seafood, meat & poultry

- *SHRIMP rapini, garlic, chili, white wine butter sauce 29
*SALMON roasted potatoes, fennel, lemon~caper sauce 30
*BRANZINO cannellini bean purée, gremolata, romesco 33
*SCALLOPS pancetta, celery root purée, sea asparagus 32
CHICKEN PARMIGIANA san marzano, mozzarella, parsley oil 26
PORK BELLY sautéed vegetables, aromatic herbs 27
*LAMB CHOPS couscous, cauliflower, almond~raisin gremolata 43
*NY STEAK flannery dry-aged beef, potatoes, onion, salsa cren 55

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



desserts

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

...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

dessert wine

PASSITO DI PANTELLERIA donnafugata "ben rye", sicilia, italy 2016 15