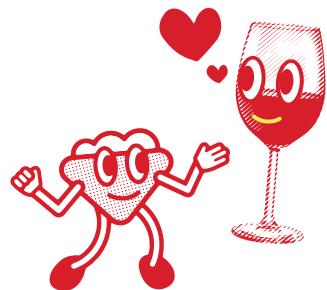


TRAPIZZINO



**JANUARY 20
THROUGH
FEBRUARY 12TH**

DINNER 5PM TO CLOSE

Locations

- ▼ ROME ▲
- ▲ FLORENCE
- ▲ MILAN ▼
- ▼ TURIN ▲
- ▼ NEW YORK

STARTERS

MIXED OLIVES (v+)

SLOW COOKED BROCCOLINI
ricotta salata, garlic confit (v)

SALUMI e FORMAGGI +12
prosciutto, bresaola, mortadella,
taleggio, grana padano, olives,
foaccia (serves 2)

WHIPPED RICOTTA
house-made focaccia, olive oil, chili,
chive (v)

MARINATED MUSHROOMS
maitake, cremini, shiitake,
white wine vinegar (v+)

CHICKPEAS
castelveltrano olives, shallots,
celery (v+)

FRITTI

CARCIOFI alla GIUDIA
crispy artichokes, lemon, aioli (v)

PATATE
fingerling potatoes, rosemary,
parmigiano, garlic aioli (v)

ZUPPE

LENTIL & WHITE BEAN SOUP
white bean, vegetable broth,
grana padano, basil oil (v)

SUPPLI

ROMAN STYLE RISOTTO BALLS
ORDER OF 3

Classico
Cacio e Pepe (v)
Daily Specials

RW DINNER 3 Course \$30

TRAPIZZINI

The iconic Italian pizza pocket!
House-baked sourdough pizza bianco
filled with traditional Roman recipes

POLLO alla CACCIATORA
chicken, garlic, white wine,
rosemary

POLPETTO al SUGO
nonna's beef meatball,
tomato sauce

CODA alla VACCINARA
9-hour braised oxtail,
red wine, tomato

PARMIGIANA
di MELANZANE (v)
roasted eggplant, tomato, basil oil,
parmigiano

MISTICANZA
alla ROMANA (v+)
seasonal braised greens,
chili, garlic

DOPPIA PANNA
stracciatella di burrata,
Cantabrian anchovies

RESTAURANT WEEK DINNER 3 COURSES \$30

Pick 1 from each column
Full Table Participation Needed
Some items carry Supplemental Charges
No substitutions

S

INSALATA

TUSCAN KALE
garlic-anchovy dressing, breadcrumbs,
parmigiano

ENDIVE e RADDICCHIO
fennel, grana padano,
walnut vinegarette (v)

PASTA+

POLPETTA FRITTA di BOLLITO
three breaded and fried meatballs
served with salsa verde+5

RAGU
rigatoni, grass fed beef, heritage pork,
grana padano

CACIO e PEPE
bucatini, black pepper, grana padano,
pecorino (v)

PESTO
gamelli, basil, walnuts, garlic, pecorino,
grana padano (v)

DOLCE

TIRAMISU 9
espresso soaked lady fingers,
mascarpone, aged rum

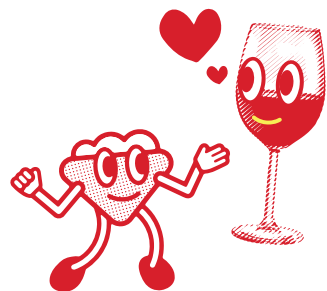
OLIVE OIL CAKE 9
whipped mascarpone, citrus zest

TORTA CAPRESE 9
almond flour chocolate cake

AFFOGATO 9
fior di latte gelato, espresso



TRAPIZZINO



**JANUARY 20
THROUGH
FEBRUARY 12TH**

**LUNCH
12PM TO 4PM**

Locations

- ▼ ROME ▲
- ▲ FLORENCE
- ▼ MILAN ▼
- ▼ TURIN ▲
- ▼ NEW YORK

STARTERS

MIXED OLIVES (v+)

SLOW COOKED BROCCOLINI
ricotta salata, garlic confit (v)

SALUMI e FORMAGGI +12
prosciutto, bresaola, mortadella,
taleggio, grana padano, olives,
foaccia (serves 2)

WHIPPED RICOTTA
house-made focaccia, olive oil, chili,
chive (v)

MARINATED MUSHROOMS
maitake, cremini, shiitake,
white wine vinegar (v+)

CHICKPEAS
castelveltrano olives, shallots,
celery (v+)

INSALATA

TUSCAN KALE +4
garlic-anchovy dressing, breadcrumbs,
parmigiano

ENDIVE e RADDICCHIO +5
fennel, grana padano,
walnut vinegarette (v)

▼ add chicken +6 ▼

ZUPPE

LENTIL & WHITE BEAN SOUP
white bean, vegetable broth,
grana padano, basil oil (v)

SUPPLI

ROMAN STYLE RISOTTO BALLS
ORDER OF 3

Classico
Cacio e Pepe (v)
Daily Specials

RW LUNCH 3 Course \$30

TRAPIZZINI

The iconic Italian pizza pocket!
House-baked sourdough pizza bianco
filled with traditional Roman recipes

POLLO alla CACCIATORA
chicken, garlic, white wine,
rosemary

POLPETTO al SUGO
nonna's beef meatball,
tomato sauce

CODA alla VACCINARA
9-hour braised oxtail,
red wine, tomato

PARMIGIANA
di MELANZANE (v)
roasted eggplant, tomato, basil oil,
parmigiano

MISTICANZA
alla ROMANA (v+)
seasonal braised greens,
chili, garlic

DOPPIA PANNA
stracciatella di burrata,
Cantabrian anchovies

**RESTAURANT WEEK
LUNCH \$30**

**PICK 1 TRAPIZZINI
PICK 1 OTHER COURSE
PICK 1 COCKTAIL/DESSERT**

SUPPLEMENTAL CHARGES APPLY ON SOME ITEMS

FRITTI

CARCIOFI alla GIUDIA
crispy artichokes, lemon, aioli (v)

PATATE
fingerling potatoes, rosemary,
parmigiano, garlic aioli (v)

POLPETTA FRITTA di BOLLITO
three breaded and fried meatballs
served with salsa verde

PASTA

RAGU +5
rigatoni, grass fed beef, heritage pork,
grana padano

CACIO e PEPE +5
bucatini, black pepper, grana padano,
pecorino (v)

PESTO +5
gamelli, basil, walnuts, garlic, pecorino,
grana padano (v)

DOLCE

TIRAMISU 9
espresso soaked lady fingers,
mascarpone, aged rum

OLIVE OIL CAKE 9
whipped mascarpone, citrus zest

TORTA CAPRESE 9
almond flour chocolate cake

AFFOGATO 9
fior di latte gelato, espresso

