

radice

Radice is a country style restaurant whose cooking is inspired by classic traditions. From our wood burning oven, with this creative and richly flavored food, we welcome you to "La Buona Cucina". You may enjoy a meal of 3 or 4 **Assaggi** or a **Pietanze**, our cooking is "Semplicemente Italianissimo"!

ASSAGGI

VERDURA

Melanzana

Parmigiana of eggplant, tomato & basil 9

Frittura

Crispy fried vegetable, squid & bianchetti 9

Fungo

Soffritto of shiitake, ceci beans & truffle oil 9

Frascatole

Creamy polenta with ricotta & cicoria 8

Carciofini

Grattinato of baby artichokes, potatoes & leeks 9

PIZZETTE

Rustica

Arugula, Parma prosciutto, fresh ricotta & sherry flavors 13

Boscaiola

Spinach, garlic, wild mushroom & fontina 13

Pitta

Broccoletti, sausage, grapes & asiago 9

Margherita

Plum tomato, basil & mozzarella 9

Mezzadra

Zucchini, herbs, sweet shrimp & Tropea onion 11

CARNE

Salumi

Prosciutto/Soppresata/Capocollo/Speck with roasted olives, figs & parmigiano crisps 15

Costatine

Pork ribs, cabbage slaw & moscato reduction 7

Braciolini

Polpettini of meat, tomato ragu & pecorino sardo 9

Spiedino

Crispy calf's sweetbread parsnips, pears & pomegranate 9

Morseddu

Sausage, fryer peppers, sweet onion & parsley aioli 8

PESCE

Vavalucci

Tiana of baby clams, garlic, olive oil & fregola 10

Calamaretti

Grilled squid, radicchio balsamico 9

Polpo

Cassola of octopus, fennel, celery & potatoes 10

Sarde

Baked sardines oregano, Cauliflower, onions & raisins 9

Cannestrelli

Arancini of sea scallops, butternut squash & erbe cipollina 12

PASTA

Lasagnetta

Traditional Bolognese & besciamella 13

Tortelloni

Swiss chard & three cheese filled ravioli with tomato cruda 13

Gnocchi

Potato ricotta dumplings, creamy gorgonzola, sage 13

Bucatini

Tomato, onion, lardo Badolatese & aged pecorino 11

Pasticcio

Rigatoni, zucchini, fresh ricotta & tomato 12

MINESTRE & INSALATE

Papazoi Fava & Borlotti Beans, escarole, & pasta minestra 7

Triestina Barley, fennel, celery branch & sweet pea soup 7

Radice Olive oil roasted beets, fennel, celery root & white balsamico 9

Ruchetta Arugula, crispy prosciutto, spiced walnuts, Crotenese & fig vincotto 11

Corata Bibb lettuce heart, bleu cheese dressing, apple wood smoked bacon & tomato 9

PIETANZE

Costata Sautéed Rack of pork chop, rosemary & parmigiano crust 21

Stracotto Braised beef short ribs, caramelized vegetables & ripasso wine 23

Fegato Sautéed calf's liver, bacon, sage & sautéed onion 23

Polletto Pan roasted breast of chicken, smoked paprika marinade & bean ragu 19

Fazzoletti Sautéed Veal with smoked mozzarella and spinach filling, sherry tomato 25

Nodini Olive oil roasted veal ribs, cracked pepper & rosemary sea salt 23

Triglie Sautéed Ionic Sea red mullet, lentil & endive vinaigrette 25

Merluzzo Cast Iron roasted codfish, potato, fennel & thyme 23

Branzino Grilled whole Mediterranean bass, citrus tomato vinaigrette 29

Acque/Bibbite

Natura, House Carbonated
 Natura, Naturale
 Panna, Naturale Minerale
 San Pellegrino
 Oogave, Root Beer
 Oogave, Mandarin Key Lime
 Bottle Green, Pomegranate
 Bottle Green, Cranberry Orange

Birra

Lindeman's Framboise-Raspberry Lambic *Belgium* **12**
 Amstel Light-Pale Lager *Amsterdam* **5.5**
 Dogfishhead 90 Minute I.P.A.-Imperial Pale Ale *DE* **7**
 Troeg's Hopback Amber-American Amber Lager *PA* **5**
 Chimay-Grand Reserve, Strong Dark Ale *Belgium* **12**
 Ommegang Hennepin-Saison Farmhouse Ale *NY* **6**
 Heineken-Pale Lager *Amsterdam* **5.5**
 Hoegaarden-Belgian White Ale *Belgium* **5**
 Unibroue, La Fin du Mond-Belgian Style Tripel *Canada* **7**
 Ayinger, Celebrator Doppelbock *Germany* **6**
 Sam Adams Seasonal Selection *MA* **4**
 Peroni, Nazurri-Pale Lager *Italy* **5**
 Miller Lite-American Pilsener *WI* **4**
 Yuengling Lager-American Amber Lager *PA* **4**

Apertivi / Cocktails

Beccofino-Aperol, Prosecco, Pear Scioppo
 Bellini-Prosecco, Peach Vodka, White Peach Puree
 Negroni-Sky Vodka, Campari, Vermouth
 Badolato-Moscato, Triple Sec, Orange Liquor
 Banlico-Hendrick's Gin, Simple Syrup, basil & lime
 Garnato-Pomegratane Martini with Absolut Vodka
 Panuelo-Ketel 1 Vodka, grapefruit & Limoncello
 Verduzzo-Midori, Gin, cucumber, mint & simple syrup
 Stregata-Bacardi Rum, Strega, Cynar & Apple Cider
 Respiro-Tequila, maraschino Millefiore Liquor, Lime Huice

Vino

	Bicchiere 7oz.	Mezza Bottiglia 18oz.	Litro 36oz.	Bottiglia 750ml.	
Frizzante					Bot. / L / MB/ B
Brut, Conte de Bucques <i>France</i>					9
Prosecco Lunetta Cavit <i>Italy</i> 187					8
Blanc de Blanc, Coppola <i>CA</i> 187					7
Franciacorta Rose, "Metodo Champinois"			68		
Prosecco Zonin <i>Italy</i>			38		8
Brut Cuvee, Piper Heidsieck <i>France</i>			84		
Lambrusco, Amabile Bianco			30		5
Rosato					Bot. / L / MB/ B
Negro Amaro Rosa del Golfo			38		
Luna di Luna <i>Italy</i>			26		7
Beringer <i>California</i>			26		7

Bianco

	Bot.	L	MB	B
Fiano, Mandrossa <i>Italy</i>	30			8
Vermentino, Sella e Mosca <i>Italy</i>	34			9
Pinot Grigio, Prima Terra <i>Italy</i>	28	32	16	7
Frascati, Fontana Candida <i>Italy</i>	28	32	16	7
Sauvignon Blanc, Komo <i>New Zealand</i>	34			8
Chardonnay, William Hill <i>CA</i>	34			9
Reisling, Hans Eifel <i>Germany</i>	32			8
Falanghina, Fuedidi San Gregorio <i>Italy</i>	38			
Tocai Friuliano, Collio <i>Italy</i>	34			
Arneis, Ceretto <i>Italy</i>	46			
Due Uve, Bertani <i>Italy</i>	38			
Gavi, Michele Chiarlo <i>Italy</i>	46			
Pinot Grigio, Bortolozzi <i>Italy</i>	40			
Sauvignon Blanc, Long Boat <i>New Zealand</i>	38			
Chardonnay, "Senza" Viansa <i>California</i>	42			
Sancerre, Domaine de la Perrier <i>France</i>	38			

Rosso

	Glass	Bottiglia
Chianti Classico, Piegai <i>Italy</i>	8	32
Montepulciano d' Abruzzo, Zonin <i>Italy</i>	7	28
Ripasso, Bine, Valpolicella Classico <i>Italy</i>	9	38
Pinot Noir, Vicolo <i>Italy</i>	7	28
Cabernet Sauvignon, Kenwood "Yulupa" <i>California</i>	8	34
Shiraz, Penfolds Rawsons <i>Australia</i>	8	34
Merlot, Trincherro <i>California</i>	8	32
Malbec, Alamos <i>Argentina</i>	7	28
Aglianico, Ocone <i>Italy</i>		38
Barbaresco, Ceretto "Asij" <i>Italy</i>		85
Dolcetto d'Alba, Colle di Venti <i>Italy</i>		38
Chianti, Da Vinci D.O.C.G. <i>Italy</i>		38
Cannanou, Sella e Mosca '06 <i>Italy</i>		38
Salice Salentino, Cantele Riserva '06 <i>Italy</i>		32
Gaglioppo, Cantine Statti '08 <i>Italy</i>		45
Morellino di Scausomo, Rocche della Macie '06 <i>Italy</i>		44
Sangiovese, Tenuta Farneta '06 <i>Italy</i>		34
Barolo, Fontata Fredda '04 <i>Italy</i>		98
Negro Amaro, Agricole Vallone '04 <i>Italy</i>		30
Le Volte d'Ornellaia '07 <i>Italy</i>		65
Nero d'Avola, Donna Fugata <i>Italy</i>		38
Brunello di Montalcino, Frescobaldi '03 <i>Italy</i>		92
Amarone, Giuseppe Campaguda <i>Italy</i>		72
Corvina, "Cade Rocchi, Tinazzi '08 <i>Italy</i>		58
Colazzi, Super Tuscan '06 <i>Italy</i>		96
Meritage, Murietta's Well, Livermore Valley '05 <i>California</i>		42
Pazzo, Bacio DiVino '06 <i>California</i>		44
Cabernet Sauvignon, Emblem OSO '06 <i>California</i>		64
Cabernet Sauvignon, Kendall Jackson <i>California</i>		32
Vagabondo, Bacio DiVini '06 <i>California</i>		68
Bellum, "Provincia" Yecla '06 <i>Spain</i>		34
Pinot Noir, Hahn Santa Lucia Highlands '07 <i>California</i>		42
Pinot Noir, Siduri, Willamette Valley <i>Oregon</i>		46
Merlot, Freemark Abbey '06 <i>California</i>		48

