

# disotto

## Antipasti

### BRUSCHETTE

1 for \$4 | 2 for \$7 | 3 for \$11  
tomato, mozzarella, olive oil, sea salt  
prosciutto, truffle honey, parmesan fonduta  
whipped ricotta, honey, black pepper, sea salt

### CHEF'S SALUMI & CHEESE BOARD

half \$16 | full \$25

### FOCACCIA DI RECCO

cow's milk cheese, sea salt, honeycomb \$14

### BRUSSELS SPROUTS

farm egg, crispy prosciutto, calabrian chilies, pecorino \$14

### STEAMED MUSSELS

shallots, peroni, tomato,  
calabrian chilies, basil, ciabatta toast \$14

### BEEF TARTARE

truffle vinaigrette, egg yolk, capers, potato chips \$15

### FRIED CALAMARI

calabrian pepper aioli, celery,  
castelvetrano olives, calabrian chilies \$15

### TRUFFLE EGG TOAST

fontina, shaved asparagus, truffle oil \$12

### OCTOPUS ARROSTO

garbanzo beans, celery, arugula, calabrian pepper aioli \$17

## Pizza alla Griglia

### D.O.C.

san marzano tomato, mozzarella, olive oil, basil \$13

### FUNGHI

shaved mushroom, parmesan fonduta, mozzarella \$13

### PROSCIUTTO E RUCOLA

fontina, prosciutto, arugula,  
shaved parmesan, 9-year aged balsamic \$15

### CARNE

pepperoni, sausage, san marzano tomatoes,  
mozzarella, scallions \$15

## Insalate

### CAESAR

kale caesar, pecorino vinaigrette, croutons,  
hard egg, radish, parmigiano reggiano, anchovies \$10

### MARKET

local greens, market vegetables,  
red wine vinaigrette, sheep's milk cheese \$11

### BURRATA

burrata, heirloom tomatoes, basil, sea salt, olive oil \$14

### DISOTTO SALAD

charred romaine hearts, bacon,  
blue cheese, crispy onions \$11

### ADDITIONS

3 shrimp \$9 / 6 oz steak \$13 / salmon \$10 / chicken \$4

## Paste

### POMODORO

spaghetti, san marzano d.o.p.  
tomato sauce, garlic, basil \$14  
(add meatball \$2)

### CACIO E PEPE

spaghetti, pecorino, butter, black pepper \$15

### CARBONARA

spaghetti, black pepper bacon, egg yolk, pecorino \$16

### BOLOGNESE

pappardelle, sal's prosciutto bolognese, herbs, parmesan \$18

### FETTUCCINE DI MARE

homemade fettuccine, mussels, clams,  
calamari, shrimp, white wine, fine herbs \$23

### SALSICCIA

orecchiette, fennel sausage, garlic,  
calabrian chilies, rapini, pecorino \$16

### RISOTTO

wild mushroom risotto, porcini broth, aged parmigiano \$18

### PESTO POLLO

homemade ricotta cavatelli, grilled chicken breast,  
rustic basil-pesto, calabrian chilies, pine nuts \$16

### GNOCCHI DI AGNELLO

braised lamb shank, lamb sugo, spring peas  
calabrian chilies, mint, pea tendrils, sheep's milk ricotta \$20

## Piatti

### FILETTO

8 oz. filet mignon, sautéed asparagus, grilled mushrooms  
caramelized shallot, herb butter, red wine demi-glace \$30

### COSTOLETTE

braised short rib, mascarpone polenta, oyster mushroom \$24

### SALMONE

pan seared faroe island salmon,  
spring vegetables, lemon, fine herbs \$25

### PESCE

pan seared whitefish, sautéed spinach,  
blistered cherry tomato, lemon butter \$26

### POLLO ARROSTO

half roasted chicken, potatoes alla grec,  
roasted garlic, natural jus, salsa verde \$20

### POLLO SALTIMBOCCA

chicken saltimbocca, prosciutto, sage, sautéed greens \$20

### DISOTTO BURGER

8 oz burger, peppered bacon, fontina cheese,  
caramelized onion, roasted garlic aioli, fries \$14

## Contorni

eggplant parmesan \$15

grilled asparagus, lemon, olive oil \$7

parmesan and herb potatoes \$6

veal-beef meatballs, san marzano tomato sauce, parmesan \$9