

# *gastromia* CULINARIA

## Minestre Antipasti & Insalate

### Stracciatella romana 6

Roman style egg drop spinach & parmesan soup

### Polpette alla Lucia 8

Beef meatballs with tomatoes and grana padano

### Bruschetta robiola e tartufo 7

Bruschetta with robiola cheese & truffle

### Melanzane alla parmigiana 7

Classic eggplant parmigiana

### Carciofi alla judia 14

Crispy Roman Jewish style artichoke

### Bufala al cuore di bue 12

Imported buffalo mozzarella "cuore di bue" heirloom tomatoes

### Burrata con pomodorini e salsa verde 9

Buffalo burrata with marinated tomatoes & parsley pesto

### Insalata di cavolo nero al limone ed acciughe & scaglie di fiore sardo 9

Tuscan kale salad lemon anchovies dressing & Sardinian pecorino shavings

### Insalata di carciofi & asparagi condimento al limone e grana 12

Artichokes, asparagus arugula salad with citrus dressing & grana padano

### Insalata di barbabietole e caprino con rughetta noci ed emulsione al balsamico di Modena 9

Red beet baby arugula goat cheese Toasted hazelnuts salad in a balsamic emulsion

## Le paste i risi & gli gnocchi



### Tonnarelli cacio & pepe 12

Homemade Tonnarelli with pecorino cheese and cracked black pepper

### Pappardelle al ragu d'agnello con olive e rosmarino 14

Homemade pappardelle lamb ragu black olives rosemary & grana padano

### Gnocchi all'arrabbiata 13

Homemade potato dumpling in a spicy tomato sauce perfumed with basil

### Ravioli di ricotta e spinaci al burro tartufo & grana padano 15

Ravioli stuffed with ricotta & spinach in a butter black truffle & grana padano sauce

### Spaghetti di Gragnano alla bottarga & mascarpone 15

Spaghetti from Gragnano with Sardinian tuna raw & mascarpone

### Strascinati alla Norcina 14

Homemade "Strascinati" in a simmered pork ragu perfumed sage and grana padano

### Bucatini "a'matriciana" 16

Hallow roman spaghetti with "guanciale" tomato sauce and pecorino cheese

### Risotto asparagi & tartufo 16

Risotto asparagus truffle & parmesan

## Dessert & Fine Pasto

### Tiramisu 6

Classic Tiramisu

### Frutti di Bosco al limone 5

Seasonal berry with lemon

### Tortino ai due Cioccolati 10

Belgium Dark Chocolate with white core (allowed 20 min)

### Panna cotta ai mirtilli 7

Panna cotta & Blueberry sauce

Sunday-Thursday 11:30am-10pm Friday-Saturday 11:30am-11pm

212 6631040

53 west 106 New York NY 10025



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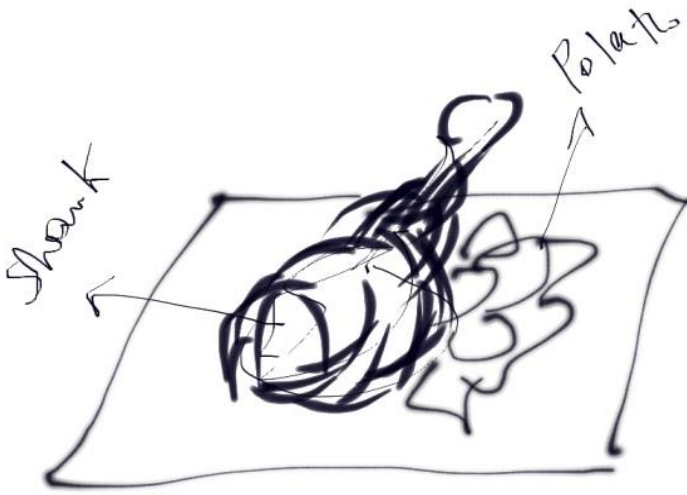
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# gastromia

## CULINARIA

### Carni & Pesci



**Spalletta** di maialino in porchetta 19  
Roasted pork shoulder "porchetta" style with rustic smashed potatoes



**Petto** di pollo alla milanese 19  
Crispy chicken breast Milanese style with arugula & tomatoes salad

**Tagliata** di manzo in padella con insalata di rughetta e patatine novelle 22  
Seared skirt steak with roasted fingerlings potatoes & arugula salad

**Branzino** al salmoriglio con patatine al vapore 19  
Seared Branzino fillet with steamed fingerlings potatoes in a parsley garlic oregano pesto

**Baccala** al forno 23  
Desalted cod fish with black olives red onions heirloom tomatoes oregano white wine and potatoes

### Pizza Romana

**Margherita** 13  
Tomato mozzarella basil

**Napoli** 14  
Tomato mozzarella anchovies

**Salamino** piccante 15  
Tomato Mozzarella and spicy salami

**Funghetti & rughetta** 15  
Mozzarella rucola pickled mushrooms grana shavings

**Speck & Truffle** 17  
Mascarpone Tomato sprck truffle arugula grana padano

**Prosciutto S Danele** 17  
Tomato Mozzarella & imported prosciutto

**Prociutto S Daniele** 12  
Imported San Daniele prosciutto



**Contorni** 6  
Asparagus sautéed spinach, rustic black truffle smashed potatoes, roasted rosemary fingerlings

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