

Antipasti

Salumi

Bresaola – \$4

air cured beef, [lombardia, italy]

Speck – \$5

cured and smoked pork,
[alto adige, italy]

Salami Toscani – \$4

hard salami with black pepper,
salumeria biellese, [new york, new york]

Prosciutto – \$5

prosciutto di parma, [emilia-romagna, italy]

Salumi Misti – \$12**Pane alla Radda – \$4**

flatbread brushed with white
truffle oil,
reggiano-parmigiano, fresh herbs

Olive della Casa – \$4

house cured olives

Piccolo Fritto – \$5

fried shrimp, fennel, zucchini,
onion, aioli

Formaggi - \$3

(per selection)

Minestre - \$4

Farro e Verdura

roasted chicken and parmesan
broth, vegetables, farro, lemon

Zuppa del Giorno

seasonal farm fresh selection

Contorni

Uove - \$1.50 per egg

prepared any style

[add]

greens -2, mushrooms -2,
cheese -2

Pancetta - \$2 [3 slices]

smoked bacon

Salsicce - \$3.50 [2 patties]

house made sausage

Patate al Forno - \$2

roasted fingerling potatoes, rosemary

House-Made Granola, fresh fruit- \$5

[add yogurt \$1.50]

Macedonia- \$5

fresh fruit

[add yogurt \$1.50]

Verdi- \$4

sautéed greens

Fagioli - \$5

borlotti beans, tuscan white beans

Polenta- \$5

yellow polenta, nutmeg, shallots, herbs

Pane (butter and jam)**Brioche- \$2.50****Croissant- \$3**

Insalate - \$5

Rucola

arugula, tuscan pecorino, lemon,
extra virgin olive oil

Romana

hearts of romaine, grana padano

Insalata Radda

belgian endive, frisee, toasted hazelnuts,
grana padano, truffled citronette

[add]

chicken-5, tuna conserva-5,
shrimp-7, anchovy-2

Dalla Cucina

Eggs Benedict – \$9

brioche, prosciutto San Daniele

Frittata – \$9

pancetta, spinach, grana padano

French Toast - \$9

apple preserves, hazelnuts,
maple crème fraiche

Carne e Uove - \$14

grilled Colorado steak,
fingerling potatoes, two eggs any style

Panino - \$8

croissant, prosciutto, taleggio
arugula

Pollo al Mattone - \$14

pressed chicken, grilled rapini,
salsa verde

Polpetto di Maiale - \$14

house made pork meatball, soft polenta,
tomato sauce

Pasta, Gnocchi e Risotto - \$11

Pappardelle al Cinghiale

wild boar ragu, baby spinach,
caramelized cipollini onions

Risotto con Funghi

carnaroli rice, mushrooms,
grana padano

Gnocchi alla Bolognese

meat ragu, grana padano

Pizza dal Forno - \$9

Pizza dal Forno

eggs, bacon, sausage, chives, fresh herbs,
jalapeno, fontina, extra virgin olive oil
[\$3 supplemental charge]

Margherita

san marzano tomatoes, basil,
house made mozzarella

Salsicce

house made fennel sausage, fresh oregano,
red chili

Prosciutto Crudo

prosciutto di parma, farm fresh egg
[\$3 supplemental charge]

Napolitana

san marzano tomato, white anchovy,
gaeta olives, house made mozzarella

Bresaola

ricotta, house made mozzarella,
bresaola, arugula, grana padano,
balsamic vinegar

[add]

prosciutto-3, sausage-3, anchovy-2,
olives-2, egg-1.50

All pizzas available gluten free

[\$6 supplemental charge]

*Radda supports local ranchers, farmers
and foragers. We are dedicated to using
organic, chemical free and genetically
unaltered products whenever possible.*

Brunch

