

ALLERGEN LEGEND

CUSTOMERS WITH ALLERGIES CAN VIEW OUR ALLERGEN INFORMATION BY CHECKING THE CODES BELOW THROUGHOUT OUR MENU. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. OUR TEAM CAN PROVIDE ANY FURTHER INFORMATION REGARDING INGREDIENTS AND RECIPES.

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| ① DAIRY PRODUCTS LATTE E DERVATI | ⑨ CRUSTACEANS (SHELLFISH) CROSTACEI |
| ② GLUTEN GLUTINE | ⑩ SESAME SEEDS SESAMO |
| ③ EGGS UOVA | ⑪ MUSTARD SENAPE |
| ④ FISH PESCE | ⑫ PEANUTS ARACHIDI |
| ⑤ SULFUR DIOXIDE ANIDRIDE SOLFOROSA | ⑬ SOY SOIA |
| ⑥ TREE NUTS FRUTTA A GUSCIO | ⑭ LUPINS & FAVA LUPINI |
| ⑦ CELERY SEDANO | ⑮ PORK MAIALE |
| ⑧ MOLLUSKS (SHELLFISH) MOLLUSCHI | |

*NOTES FROM OUR CHEF

GUANCIALE

GWAN-CHA-LAY

PORK JOWL CURED IN A MIX OF SPICES, IT IS ONE OF THE QUINTESSENTIAL INGREDIENTS TO ROMAN CUISINE. NAMED AFTER THE ITALIAN WORD FOR CHEEK, *GUANCIA*, IT IS BELOVED FOR ITS UNIQUE DEPTH OF FLAVOR AND IS AN INGREDIENT RARELY PRODUCED OUTSIDE OF ITALY.

AL DENTE

AHL DEN-TEH

ITALIAN FOR "TO THE TOOTH" THIS PHRASE DESCRIBES THE TEXTURE OF COOKED PASTA WHICH IS TENDER BUT FIRM WITH A PLEASANT CHEW AND SLIGHT BITE. PASTA BOILED *AL DENTE* RETAINS MUCH OF ITS PHYSICAL COMPONENTS AND NUTRIENTS, IS HIGHLY DIGESTIBLE, & HAS A LOWER GLYCEMIC INDEX.

CACIO E PEPE

KAH-CHEE-OH EH PEH-PAY

ONE OF ANTICA PESA'S MOST BELOVED & POPULAR DISHES, KNOWN FOR ITS PLEASANTLY SHARP AND DISTINCTIVELY BOLD FLAVOR. ORIGINALLY CREATED BY ROMAN SHEPHERDS WHO UTILIZED THEIR HARVEST OF LOCAL INGREDIENTS, OUR RECIPE FOLLOWS THIS TRADITION & IS MADE SOLELY WITH PASTA, AROMATIC ROMAN CHEESE, AND AN ABUNDANCE OF GROUND BLACK PEPPER. THEREFORE, THIS DISH IS MADE TO BE CONSUMED IMMEDIATELY, DUE TO THE TIME SENSITIVITY OF THE WARM CHEESES AND TO MAINTAIN THE SHARP RICHNESS AND SAVORY SPICE OF ITS BOLD FLAVORS.