

SMALL PLATES

Eggplant Parmigiana Bites 10 *
Eggplant, Parmigiano Reggiano,
Tomato Sugo

Vine Ripe Tomato 9
Pesto, red onion pumpkin seeds

SALADS

Spring Herb 12 *
Fresh spring herbs, shaved pecorino, asparagus,
radish, lemon vinaigrette

Tuscan Kale 14 *
Black Quinoa, carrots, parmigiano reggiano,
fried onion, lemon vinaigrette

Sweet Baby Gem 12
fire roasted red pepper,
tarragon vinaigrette

PIZZA

Made with our naturally leavened Anson Mills pizza flour

Margherita 16 *
Mozzarella di bufala, basil, tomato

Salsiccia 17
Pork sausage, burnt scallions, salsa bianca,
parmegiano reggiano

Funghi* 16
Oyster mushroom, asiago, red onion,
garlic oil, thyme

Breakfast Calzone for Two 24
Prosciutto cotto, runny eggs, seasoned ricotta,
bufala mozzarella, calabrian chilies, red onion

Add Toppings

Prosciutto di Parma + 3	Arugula+ 2
Mushrooms + 2	Olives+ 2
Soppresata dolce + 3	Anchovy + 2
Calabrian chilies + 3	Parmigiano Reggiano + 1

BRUNCH

Home Made Granola 10*
Dried cherries, cashews, pumpkin seeds,
honey, yogurt, seasonal fruit

Avocado Toast 13*
Heirloom radish, bomba calabrese
add two poached eggs \$3

Tuscan Tomato Soup 9
Basil oil, pecorino nostrano

Eggs Benedict all'Italiana 15
Poached eggs, prosciutto, zabaglione

Uovo al salmone affumicato 18
Poached eggs, smoked salmon on focaccia, hollandaise

Almond-Oatmeal Pancakes 16
Bourbon vanilla butter, macerated berries

Eggs as you like it 16
Crisp potatoes, mesclum

Grass Fed Burger 14
Fried onions, foccacia bun, ketchup

- Add Gorgonzola \$3
- Add Taleggio \$3
- Add fried egg \$2
- Add bacon \$3
- Add Mozzarella \$3

SIDES

Salad 4
Crispy Potatoes 5
Eggs any style 6
Bacon or Sausage 6
Wood OvenMushrooms⁸

MOST INGREDIENTS CAN BE
PURCHASED AT OUR DELICCATESSEN

FROM OUR DELICATESSEN

SMALL PLATES

Italian cured olives 6 **

Giardiniera 6 **

White anchovies 8

Bruschetta tre vie 12
Toasted baguette w/ tomato & basil,
goat cheese w/ truffle oil & honey,
& prosciutto w/ parmigiano reggiano

Pizimonio 10 **
Grape tomato, celery, carrot, fennel, asparagus,
olive oil w/ balsamic vinaigrette & pesto dipping sauce.

Anitpasta 14
Prosciutto, salumi, bocconcini,
parmesan reggiano, artichoke,
pickled eggplant, boquerones, pesto

Burrata 13 *
Vine ripe tomato, pickled eggplant, olive & basil oil,
balsamic reduction
-Add Prosciutto \$3

SANDWICHES

made with our house made foccacia
served w/ mixed greens

Prosciutto Di Parma 12
Prosciutto di parma, parmigiano reggiano

Pollo Arrosto 13
Roasted chicken, aleppo aioli, gem lettuce

Cubano italiano 14
Heritage pork, parmacotto, pickled cucumber,
mustard, asiago cheese

DESSERTS

Panna cotta 8
vanilla bean, balsamic, macerated fruit

Budino 8
chocolate custard, whip cream,
shaved chocolate, zest of orange

Tiramisu 8
goslings dark rum, espresso mousse,
shaved dark chocolate

Gellato/sorbet 8
see server for selections

Affogato 8
vanilla ice cream, double shot espresso

FRUTTI DI MARE

Oysters 1/2 dz. 18
West Coast - East Coast

Marinated Prince Edward Island Mussels 18
Lovage, cilantro, basil tomato vinaigrette

Lobster salad 27
Spicy basil lemon mayo
Radicchio, watercress, carrot salad
Lovage dressing