

## 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 OvenMushrooms<sup>8</sup>

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