



BRUSCHETTE

TRADITIONAL BRUSCHETTA.....	6.5
CAPRINO (GOAT CHEESE) AND BLACK PEPPER.....	6.5
WILD MUSHROOMS, ARUGOLA AND PARMIGIANO CHEESE	6.5
SUNDRIED TOMATO PUREE, PESTO AND PINE NUTS.....	6.5
SHEEP'S RICOTTA CHEESE AND BLACK TRUFFLE HONEY.....	6.5

CHISOLINO

(Emilian-style focaccia)

ROBIOLA CHEESE AND BLACK TRUFFLES.....	9.5
PARMA COTTO HAM AND TALEGGIO CHEESE.....	9.5
PIZZA-STYLE FOCACCIA	7.5

BAKED WITH A CHOICE OF:

TOMATO, MOZZARELLA AND PESTO

OR

TOMATO SAUCE, ARTICHOKE & SMOKED MOZZARELLA

CARTA DA MUSICA CONDITA

(Paper thin Sardinian flat bread)

TOPPED WITH...

EXTRA VIRGIN OLIVE OIL AND PARMIGIANO CHEESE.....	6.5
ROSEMARY OIL AND FLOR DE SEL (<i>Pure sea salt</i>).....	6.5
TRUFFLE OIL AND SHAVED TRUFFLE CHEESE.....	7.5

COCKTAIL DI OLIVE.....	6
SELECTION OF REGIONAL ITALIAN OLIVES	

A F F E T T A T I

(cured meats)

PROSCIUTTO DI SAN DANIELE PRINCIPE	13
KNOWN FOR ITS AROMA AND SWEETNESS TO THE PALATE	
CULATELLO	11
LEANEST AND MOST TENDER PART OF PROSCIUTTO	
MORTADELLA	8
PISTACHIO FLAVORED CURED MEAT FROM BOLOGNA	
COPPA	9
SEASONED WITH SALT, PEPPER AND WINE, AIR-DRIED FOR SEVERAL MONTHS	
SOPRESSATA	8
LARGER VERSION OF SEASONED SALAME, AGED LONGER	
SPECK	13
SMOKED PROSCIUTTO, AROMATIZED WITH BLACK PEPPER	
CACCIATORINO	9
AIR-DRIED SAUSAGE, KNOWN IN ITALY AS THE "HUNTER'S SNACK"	
PORCHETTA TOSCANA	12
TUSCAN STYLE PORCHETTA ROASTED WITH FRESH HERBS	
PARMA COTTO	19
PARMA HAM MARINATED IN SAVORY BRINE, THEN COOKED	
PANCETTA	8
AIR-DRIED SEASONED PORK BELLY	

antipasti for the table

— Serves two people. —

ANTIPASTO MISTO \$23.00

Cured meat platter with San Daniele Prosciutto, Speck, Coppa, Mortadella and Sopressata. Garnished with Cerignola olives, Parmigiano cheese, artichokes, cipollini onions and sweet cherry peppers.

ANTIPASTO VEGETARIANO \$17.50

Grilled, marinated and pickled vegetables, with buffalo mozzarella and sundried tomatoes, sprinkled with basil oil and balsamic glaze.

PROSCIUTTO & MOZZARELLA

\$15.00

PROSCIUTTO SAN DANIELE
WITH BUFFALO MOZZARELLA

SPECK & TALEGGIO

\$15.00

SMOKED PROSCIUTTO WITH TALEGGIO
(CAVERN-AGED, SOFT, MILD CHEESE)



F O R M A G G I

PARMIGIANO REGGIANO

10.5

COW'S MILK, AGED 2 YEARS, HARD
TEXTURE, EMIGLIA ROMAGNA

GORGONZOLA PICCANTE

9.5

COW'S MILK, MATURED, PUNGENT, PIEMONTE

CACIOTTA AL TARTUFO

10

COW'S AND SHEEP'S MILK,
WITH TRUFFLE, TOSCANA

GORGONZOLA DOLCE

10

SWEET AND CREAMY COW'S MILK, PIEMONTE

UBRIACO VENETO

11.5

COW'S MILK, AGED IN WINE, VENETO

CACIOVALLO

9.5

BUFFALO'S AND COW'S MILK, MILD, CAMPANIA

PAGLIETTINA

9

THREE MILKS, SOFT, PIEMONTE

PECORA NERA

9

BLACK SHEEP, SEMI AGED, SARDEGNA

CABRA

9.5

AGED GOAT CHEESE, HARD TEXTURE, SARDEGNA

TALEGGIO

9.5

COW'S MILK, SOFT AND CREAMY
AGED IN CAVERN, LOMBARDIA

ROBIOLA

9.5

COW'S MILK, MILD, CREAMY, LOMBARDIA

TOMINO PIEMONTESE

9

GOAT'S MILK, COW'S MILK,
SOFT, PIEMONTE

ASIAGO

9.5

COW'S MILK, SOFT, SEMI-AGED, VENETO

PECORINO TOSCANO

9.5

SHEEP'S MILK, SEMI AGED, TOSCANA

CAPRINO

9

GOAT MILK, SOFT AND CREAMY, LOMBARDIA

SCAMORZA AFFUMICATA

9.5

COW'S MILK, MILD, SMOKED, CAMPANIA

MOZZARELLA DI BUFALA

10

FRESH BUFFALO MILK MOZZARELLA, CAMPANIA

FONTINA

9.5

SOFT AND MILD, COW'S MILK, PIEMONTE

IL PIATTO DEL CASARO

FORMAGGI COMBINATIONS

Assorted cheese board garnished with mustard fruit, and grapes.

CHOICE OF 2 CHEESES *\$14*

CHOICE OF 3 CHEESES *\$19*

CHOICE OF 4 CHEESES *\$24*

CHOICE OF 5 CHEESES *\$28*



P R I M I

POLENTA TARTUFATA	9
FRESH POLENTA FILLED WITH ROBIOLA CHEESE IN A BLACK TRUFFLE SAUCE	
CARPACCIO DI TONNO AL SESAMO	12
SESAME CRUSTED TUNA CARPACCIO WITH HEIRLOOM TOMATO AND FRISEE	
BURRATA BARESE	13
CREAMY MOZZARELLA WITH YELLOW BEEF TOMATOES, FAVA BEANS AND BALSAMIC GLAZE	
INVOLTINI DI MELANZANE	10
EGGPLANT STUFFED WITH RICOTTA AND SPINACH, BAKED IN A PINK SAUCE WITH MOZZARELLA	
POMODORO FARCITO	12
PLUM TOMATOES FILLED WITH STRACCIATELLA (THE CREAMY MOZZARELLA INSIDE OF BURRATA) OVER CHOPPED ARUGULA WITH BALSAMIC SYRUP	
SPIEDINO DI GAMBERETTI	11
GRILLED SHRIMP SKEWER OVER A PLUM TOMATO, AVOCADO AND PALMITO SALAD	
POLPETTINE DI VITELLO	9
MINI VEAL MEATBALLS COOKED IN A SAVORY TOMATO SAUCE, SERVED WITH GRILLED CIABATTA BREAD	
CALAMARI GRIGLIATI	12
SLIGHTLY BREADED GRILLED CALAMARI SERVED WITH BABY ARUGOLA, FRISEE AND CONFETTI TOMATOES	
TORTINO DI GRANCHIO	13
FRESH CRABMEAT WITH AVOCADO AND ROASTED TOMATOES, SERVED WITH MACHE	
MOZZARELLA IN CAMICIA	12
MOZZARELLA WRAPPED IN PROSCIUTTO BAKED WITH TOMATO SAUCE AND SAVORY BREAD CRUMBS	
CARPACCIO DI MANZO	12
BEEF CARPACCIO WITH PICKLED WILD MUSHROOMS, BABY ARUGULA AND SHAVED PARMIGIANO CHEESE	
INSALATA CAPRESE	13
BUFFALO MOZZARELLA, VINE TOMATOES, FRESH BASIL AND ROASTED PEPPERS	
INSALATA DI POLLO	11
ORGANIC ROASTED CHICKEN BREAST, APPLES, GRAPES AND WALNUTS OVER MESCLUN GREENS WITH MUSTARD DRESSING	
INSALATA DI BARBABIETOLE	9
RED BEETS, GOAT CHEESE AND FAVA BEAN SALAD SERVED ON A BED OF MACHE WITH BALSAMIC DRESSING	
INSALATA DI PERE E GORGONZOLA	10
FRISEE, POACHED PEAR, GORGONZOLA CHEESE, WALNUTS AND FIG SYRUP	
INSALATA DI CARCIOFI	11
BABY ARTICHOKE SALAD WITH ARUGULA AND SHAVED PARMIGIANO CHEESE IN LEMON DRESSING	

S E C O N D I

GNOCCHI DI RICOTTA	18
HOME MADE RICOTTA GNOCCHI IN A CREAMY BLACK TRUFFLE AND CHIVE SAUCE	
FETTUCCINE ALLA LIRA	17
FETTUCCINE WITH JULIENNE ZUCCHINI, RED ONIONS, GRAPE TOMATOES AND BUTTERNUT SQUASH SAUTEED IN EXTRA VIRGIN OLIVE OIL.	
BIGOLETTI DI BARBABIETOLE	18
RED BEET FINGERLING GNOCCHI IN A GORGONZOLA SAUCE WITH BABY SPINACH AND YELLOW GRAPE TOMATOES.	
PENNE GRATINATE	17
PENNE BAKED WITH FRESH TOMATO, PORCINI MUSHROOMS AND PARMIGIANO CHEESE	
PAPPARDELLE AL RAGU DI VITELLO	17
HOME MADE PASTA RIBBONS SAUTÉED WITH RAGOUT OF VEAL AND MONTASIO CHEESE	
CAVATELLI AL PESTO	18
HOME MADE PASTA SHELLS IN A CREAMY PESTO SAUCE WITH SHAVED RICOTTA	
MEZZELUNE ALLA BOSCAIOLA	19
HALF-MOON SHAPED RAVIOLI FILLED WITH PROSCIUTTO AND MOZZARELLA, SERVED IN A CREAMY WILD MUSHROOM SAUCE	
STROZZAPRETI INTEGRALI	17
HOME MADE WHOLE WHEAT PASTA SPIRALS WITH FRESH TOMATO AND MELTING MOZZARELLA, SCENTED WITH PESTO	
MELANZANE ALL PARMIGIANA	17
LAYERS OF EGGPLANT BAKED WITH TOMATO SAUCE, BASIL AND PARMIGIANO	
GAMBERONI GRIGLIATI	22
GRILLED JUMBO SHRIMP WITH BRAISED SWEET PEPPERS AND PESTO SAUCE	
ANELLO DI CAPESANTE E SPECK	22
SEA SCALLOPS WRAPPED IN SMOKED PROSCIUTTO WITH SAUTÉED SPINACH & WHITE WINE SAUCE	
SALMONE ALLA MOSTARDA	22
FILLET OF SALMON IN DIJON MUSTARD SAUCE WITH GRILLED ENDIVE AND ASPARAGUS	
SOGLIOLA ALLE ERBE	22
HERB CRUSTED FILLET OF LEMON SOLE WITH TOMATO VINAIGRETTE AND BASIL OIL, SERVED ON A ZUCCHINI RAGOUT	
POLLO ALLA PARTENOPEA	18
BREAST OF CHICKEN FILLED WITH CACIOCAVALLO CHEESE, WITH PLUM TOMATO SAUCE & ARTICHOKE	
PETTO D'ANATRA	22
PAN SEARED BREAST OF DUCK IN A THYME SAUCE SERVED WITH SAUTÉED CHANTERELLE MUSHROOMS, SPINACH & FINGERLING POTATOES	
VITELLO GRATINATO CON MELANZANE	22
VEAL TOPPED WITH ITALIAN EGGPLANT AND SOFT PECORINO CHEESE IN A ROSEMARY SAUCE	
COSTE DI MANZO BRASATE	19
BRAISED SHORT RIBS OF BEEF SERVED OFF THE BONE WITH A PAN SEARED POTATO & ROSEMARY CAKE	
POLPACCIO D'AGNELLO	21
BRAISED LAMB SHANK IN ITS OWN COOKING SAUCE SERVED WITH A WHITE POLENTA CAKE	



LATE NIGHT ADDITIONS



Available after 11 p.m.

VEAL MEATBALL SLIDERS 12
MINI VEAL MEATBALLS WITH MELTED SCAMORZA CHEESE IN A BRIOCHE BUN
SERVED WITH FRENCH FRIES

PATATE FRITTE..... 7
FRENCH FRIES SERVED WITH KETCHUP.

CHISOLINO CON NUTELLA 9
EMILIAN STYLE FOCACCIA WITH CHOCOLATE NOUGAT CREAM.

FONDUTA DI FORMAGGIO 19
MINIMUM OF 2 PEOPLE
CHEESE FONDUE WITH A BLEND OF FONTINA, MONTASIO AND ASIAGO
SERVED WITH CIABATTA BREAD, GRAPES, PEARS AND WALNUTS.



PIZZA

PIZZELLA SFIZIOSA

\$11.00

INDIVIDUAL THIN CRUST PIZZA TOPPED
WITH TOMATO SAUCE, MOZZARELLA,
OREGANO AND BASIL.

PIZZELLA SAN DANIELE

\$14.00

INDIVIDUAL THIN CRUST PIZZA TOPPED
WITH TOMATO SAUCE, MOZZARELLA,
OREGANO AND PROSCIUTTO SAN DANIELE.



IE SUPER PIZI

\$15.00



INDIVIDUAL THIN CRUST PIZZA TOPPED WITH TOMATO SAUCE, MOZZARELLA,
OREGANO, PROSCIUTTO SAN DANIELE AND ARUGULA.