

— SALUMI —

\$8 each ~ 3 for \$20

- Prosciutto Di Parma
- Sopressata
- Speck
- Coppa

— FORMAGGI —

3 for \$15 ~ 5 for \$24

- Parmigiano Reggiano
- Gorgonzola Dolce
- Robiola
- Taleggio
- Pecorino Toscano
- Caciotta al Tartufo
- Manchego

— BRUSCHETTE —

\$8 each

- House-Made Ricotta & Pesto
- Artichoke & Truffle Paste
- Burrata, Olive Oil & Sea Salt
- Mascarpone & Thyme Infused Honey
- (add strawberries + \$2)

SMALL PLATES

- Burrata** 12
Red & Yellow Cherry Tomatoes, wood fired Flatbread
- Calamari Fritti** 11
Chili, Arugula, Aioli
- Arancini** 9
Fried Fontina Risotto Balls
- Meatballs Pomodoro** 9
San Marzano Tomatoes & Parmigiano
- Shrimp Scampi** 12
Pepperoncini, white wine, crostini
- Pork Ragu Sliders** 11
Pepperoncini & Shaved Parmigiano
- Wood Fired Rosemary Wings** 11
Gorgonzola Dolce
- Salt & Pepper Ribs** 11

◆ INSALATE ◆

- Kale Caesar** 11
Multigrain Croutons & Reggiano
- 'The Greek'** 11
Romaine, Kalamata Olives & marinated Feta
add avocado (\$3) grilled chicken (\$5) burrata (\$5) salmon (\$12)
- Arugula** 11
Parmigiano, Apples, Olive Oil & Lemon
- Watercress Endive Salad** 12
Gorgonzola, Walnuts & Pear, aged Balsamic Vinaigrette

PIZZA

wood fired items served hot when ready

- Margherita** 14
San Marzano Tomatoes, Fresh Mozzarella & Basil
- Pugliese** 16
Sausage, Broccoli Rabe, Fresh Mozzarella & Peperoncino
- Boscaiola** 15
Pancetta, Mushrooms, Fresh Mozzarella & Truffle Oil
- Amatriciana** 16
Pancetta, Tomatoes, Mozzarella, Red onion & Red Pepper
- Diavola** 16
Spicy Salami, San Marzano Tomatoes, Fresh Mozzarella, Kalamata Olives & Oregano
- Rucola** 15
San Marzano Tomatoes, Arugula, Cherry Tomatoes & lemon Dressing
- Saltimbocca** 16
Fresh Mozzarella, Prosciutto di Parma, Sage & White Wine roasted in wood oven

add spicy salame or prosciutto (\$4) arugula (\$1) sub vegan cheese (\$2)

AINSLIE BURGER



Prosciutto, Gorgonzola Dolce on Brioche 16

• PASTA •

- Spaghetti Pomodoro** 15
San Marzano Tomatoes, Basil, Olive Oil & Parmigiano Reggiano
- Cacio e Pepe** 15
Cracked black pepper, Pecorino Romano
- Orecchiette** 16
Sweet pork fennel sausage, Broccoli Rabe, Pesto
- Penne Alla Vodka** 15
- Linguine Vongole** 15
Local littleneck clams, White wine, Chili flake, Cherry tomatoes

PASTA FRESCA

- House-Made Ravioli** 16
Butternut Squash & Ricotta, Brown butter sage, Amaretti
- House-Made Pappardelle** 16
Braised Pork Ragu
- House-Made Lasagna** 16
Beef & Veal Bolognese
Gluten-free Pasta (\$2)

MARKET SIDES

2 for \$12

- Broccoli Rabe w/ Garlic & Olive Oil** 7
- Sauteed Spinach** 7
- Truffle Fries** 6
- Brussels Sprouts w/ Pancetta** 7
- Olive Oil Mashed Potatoes** 6
- Oven Roasted Cauliflower** 7
- Wood Fired Beets w/ Labneh & Toasted Almonds** 7
- New Potatoes & Rosemary** 6
- Roasted Butternut Squash w/ Almonds** 7

SECONDI



- Free Range Chicken** 21
Under a Brick w/ Broccoli Rabe & Olive Oil Mashed Potatoes
- NY Strip Steak** 28
Watercress, Balsamic, Cipollini & Truffle Fries
- Atlantic Salmon** 22
Roasted Fennel, Spinach, New Potatoes & Rosemary
- Grilled Branzino** 22
Sauteed spinach, Oven roasted Cauliflower, Olive oil & Lemon

Free Range Chicken Milanese For 2 34
San Marzano Tomatoes & fresh Parmigiano
Choose market side