

SALUMI E FORMAGGI

CHEF'S SELECTION OF
3 SALUMI & 3 FORMAGGI
\$36

→ **SALUMI** ←
3 for \$20

Prosciutto Di Parma
Sopressata
Speck
Coppa

→ **FORMAGGI** ←
3 for \$18 ~ 5 for \$26

Parmigiano Reggiano
Gorgonzola Dolce
Pecorino Toscano
Caciotta al Tartufo
Manchego

AINSLIE BURGER 16



PROSCIUTTO, GORGONZOLA
DULCE ON BRIOCHE

◆ INSALATE ◆

Kale Caesar 11
MULTIGRAIN CROUTONS &
REGGIANO

Arugula 11
PARMIGIANO, APPLES, OLIVE OIL
& LEMON

Watercress Endive Salad 12
CRUMBLD GORGONZOLA,
WALNUTS & PEAR, AGED BALSAMIC
VINAIGRETTE

*add avocado (\$3) grilled chicken (\$5)
burrata (\$5) salmon (\$12)*

MARKET SIDES

2 for \$13 ~ 4 for \$25

Broccoli Rabe w/Garlic & Olive Oil 7

Sauteed Spinach 7

Olive Oil Mashed Potatoes 7

Oven Roasted Cauliflower 7

Wood Fired Beets w/ Labneh
& Toasted Almonds 7

New Potatoes & Rosemary 7

Truffle Fries 7

Brussels Sprouts w/Pancetta 8

Roasted Butternut Squash 8

◆ SMALL PLATES ◆

Burrata 13
RED & YELLOW CHERRY TOMATOES,
WOOD FIRED FLATBREAD

Arancini 10
FRIED FONTINA RISOTTO BALLS

Shrimp Scampi 13
WHITE WINE, BUTTER, GARLIC,
PEPPERONCINI PEPPERS, GRILLED
COUNTRY BREAD

Wood Fired Rosemary Wings 12
GORGONZOLA DULCE

Salt & Pepper Ribs 12

Calamari Fritti 12
CRISPY ARUGULA, CHILI, ARUGULA,
AIOLI

Meatballs Pomodoro 11
SAN MARZANO TOMATOES &
PARMIGIANO

PIZZA

wood fired items served hot when ready

Margherita 15
SAN MARZANO TOMATOES, FRESH
MOZZARELLA & BASIL

Boscaiola 15
PANCETTA, MUSHROOMS, FRESH
MOZZARELLA & TRUFFLE OIL

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

Amatriciana 16
PANCETTA, TOMATOES,
MOZZARELLA, RED ONION & RED
PEPPER

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

◆ PASTA ◆

gluten-free pasta (\$2)

Spaghetti Pomodoro 16
SAN MARZANO TOMATOES, BASIL, OLIVE OIL & PARMIGIANO REGGIANO

Cacio e Pepe 16
CRACKED BLACK PEPPER, PECORINO ROMANO

Orecchiette 17
SWEET PORK FENNEL SAUSAGE, BROCCOLI RABE, PESTO

Penne Alla Vodka 16

Linguini Vongole 17
LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES

Fusilli Bolognese 17
BEEF & VEAL RAGU

◆ PASTA FRESCA ◆

House-Made Lasagna 18
BEEF & VEAL BOLOGNESE

House-Made Pappardelle 18
BRAISED PORK RAGU

SECONDI



Free Range Chicken 22
UNDER A BRICK W/ BROCCOLI RABE
& OLIVE OIL MASHED POTATOES

Hanger Steak 25
WATERCRESS, BALSAMIC
& TRUFFLE FRIES

NY Strip Steak 32
BLACK ANGUS, WITH CHOICE OF
TWO MARKET SIDES

Atlantic Salmon 23
ROASTED FENNEL, SPINACH,
NEW POTATOES & ROSEMARY

Grilled Branzino 22
SAUTEED SPINACH, OVEN ROASTED
CAULIFLOWER, OLIVE OIL & LEMON

Free Range Chicken Milanese 21
BREADED CHICKEN BREAST
W/ AVOCADO, ARUGULA, CHERRY TOMATO
SALAD & LEMON DRESSING