

## 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 17

PROSCIUTTO, GORGONZOLA  
DULCE ON BRIOCHE

## ◆ INSALATE ◆

**Kale Caesar** 11  
MULTIGRAIN CROUTONS &  
REGGIANO

**Arugula** 12  
PARMIGIANO, APPLES, OLIVE OIL  
& LEMON

**Watercress Endive Salad** 13  
CRUMBLLED GORGONZOLA,  
WALNUTS & PEAR, AGED BALSAMIC  
VINAIGRETTE

**Italian Cobb Salad** 18  
CHICKEN, GORGONZOLA, TOMATO,  
AVOCADO, BACON, EGG & CREAMY  
ITALIAN DRESSING

*add avocado (\$3) grilled chicken (\$6)  
burrata (\$5) salmon (\$13)*

## MARKET SIDES

2 for \$13 ~ 4 for \$25

Broccoli Rabe w/Garlic & Olive Oil 8  
Sautéed Spinach 7

Olive Oil Mashed Potatoes 7

Oven Roasted Cauliflower 8

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** 11  
FRIED FONTINA RISOTTO BALLS

**Shrimp Scampi** 14  
WHITE WINE, BUTTER, GARLIC,  
PEPPERONCINI PEPPERS, GRILLED  
COUNTRY BREAD

**Wood Fired Rosemary Wings** 13  
GORGONZOLA DULCE (6 PC)

**Salt & Pepper Ribs** 15

**Calamari Fritti** 15  
CRISPY ARUGULA, CHILI, ARUGULA,  
AIOLI

**Meatballs Pomodoro** 12  
SAN MARZANO TOMATOES &  
PARMIGIANO

## PIZZA

*wood fired items served hot when ready*

**Margherita** 15  
SAN MARZANO TOMATOES, FRESH  
MOZZARELLA & BASIL

**Boscaiola** 16  
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** 17  
FRESH MOZZARELLA, PROSCIUTTO  
DI PARMA, SAGE & WHITE WINE  
ROASTED IN WOOD OVEN

**Amatriciana** 17  
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** 17  
CRACKED BLACK PEPPER, PECORINO ROMANO

**Orecchiette** 19  
SWEET PORK FENNEL SAUSAGE, BROCCOLI RABE, PESTO

**Penne Alla Vodka** 17

**Linguini Vongole** 18  
LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES

**Fusilli Bolognese** 18  
BEEF & VEAL RAGU

## ◆ PASTA FRESCA ◆

**House-Made Lasagna** 19  
BEEF & VEAL BOLOGNESE

**House-Made Pappardelle** 18  
BRAISED PORK RAGU

**House-Made Gnocchi Pomodoro** 18  
BOCCONCINI MOZZARELLA, BASIL

## SECONDI



**Free Range Chicken** 25  
UNDER A BRICK W/ BROCCOLI RABE  
& OLIVE OIL MASHED POTATOES

**Free Range Hanger Steak** 30  
WATERCRESS, BALSAMIC  
& TRUFFLE FRIES

**Free Range Chicken Milanese** 23  
BREADED CHICKEN BREAST  
W/ AVOCADO, ARUGULA, CHERRY TOMATO  
SALAD & LEMON DRESSING

**Atlantic Salmon** 25  
SPINACH, NEW POTATOES &  
ROSEMARY

**Grilled Branzino** 26  
SAUTÉED KALE, WHITE BEANS,  
CHERRY TOMATOES & WHITE WINE  
BUTTER SAUCE