

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 18
PROSCIUTTO, GORGONZOLA
DULCE ON BRIOCHE
SIDE - TRUFFLE FRIES

◆ INSALATE ◆

Kale Caesar 12
MULTIGRAIN CROUTONS &
REGGIANO

Arugula 13
PARMIGIANO, APPLES, OLIVE OIL
& LEMON

Watercress Endive Salad 14
CRUMBLLED GORGONZOLA,
WALNUTS & PEAR, AGED BALSAMIC
VINAIGRETTE

Italian Cobb Salad 19
CHICKEN, GORGONZOLA, TOMATO,
AVOCADO, BACON, EGG & CREAMY
ITALIAN DRESSING

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

MARKET SIDES

2 for \$15 ~ 4 for \$28

Broccoli Rabe w/Garlic & Olive Oil 9
Sautéed Spinach 8

Olive Oil Mashed Potatoes 8

Oven Roasted Cauliflower 9

New Potatoes & Rosemary 8
Truffle Fries 8

Brussels Sprouts w/Pancetta 9

Wood Fired Beets w/ Labneh
& Toasted Almonds 9

◆ SMALL PLATES ◆

Burrata 13
RED & YELLOW CHERRY TOMATOES,
WOOD FIRED FLATBREAD

Arancini 12
FRIED FONTINA RISOTTO BALLS

Shrimp Scampi 15
WHITE WINE, BUTTER, GARLIC,
PEPPERONCINI PEPPERS, GRILLED
COUNTRY BREAD

Wood Fired Rosemary Wings 15
GORGONZOLA DULCE (6 PC)

Salt & Pepper Ribs 16

Calamari Fritti 16
CRISPY ARUGULA, CHILI, ARUGULA,
AIOLI

Meatballs Pomodoro 13
SAN MARZANO TOMATOES &
PARMIGIANO

PIZZA

wood fired items served hot when ready

Margherita 16
SAN MARZANO TOMATOES, FRESH
MOZZARELLA & BASIL

Boscaiola 17
PANCETTA, MUSHROOMS, FRESH
MOZZARELLA & TRUFFLE OIL

Diavola 17
SPICY SALAMI, SAN MARZANO
TOMATOES, FRESH MOZZARELLA,
KALAMATA OLIVES & OREGANO

Rucola 17
SAN MARZANO TOMATOES,
ARUGULA, CHERRY TOMATOES &
LEMON DRESSING

Saltimbocca 18
FRESH MOZZARELLA, PROSCIUTTO
DI PARMA, SAGE & WHITE WINE
ROASTED IN WOOD OVEN

Amatriciana 18
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 18
SAN MARZANO TOMATOES, BASIL, OLIVE OIL & PARMIGIANO REGGIANO

Cacio e Pepe 18
CRACKED BLACK PEPPER, PECORINO ROMANO

Orecchiette 19
SWEET PORK FENNEL SAUSAGE, BROCCOLI RABE, PESTO

Penne Alla Vodka 18

Linguini Vongole 19
LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES

Fusilli Bolognese 19
BEEF & VEAL RAGU

◆ PASTA FRESCA ◆

House-Made Lasagna 20
BEEF & VEAL BOLOGNESE

House-Made Pappardelle 19
BRAISED PORK RAGU

House-Made Gnocchi Pomodoro 19
BOCCONCINI MOZZARELLA, BASIL

SECONDI



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

Atlantic Salmon 25
SPINACH, NEW POTATOES &
ROSEMARY

Free Range Hanger Steak 32
WATERCRESS, BALSAMIC
& TRUFFLE FRIES

Grilled Branzino 26
SAUTÉED SPINACH & ROASTED
CAULIFLOWER

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