

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

◆ INSALATE ◆

Kale Ceasar 12
Multigrain Croutons & Reggiano

Arugula 12
Parmigiano, Apples, Olive Oil & Lemon

Italian Cobb Salad 19
Chicken, Gorgonzola, Tomato, Avocado, Bacon, Egg & Creamy Italian Dressing

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

SMALL PLATES

Burrata 13
Red & Yellow Cherry Tomatoes & wood fired Flatbread

Arancini 11
Fried Fontina Risotto Balls

Meatballs Pomodoro 12
San Marzano Tomatoes & Parmigiano

Wood Fired Rosemary Wings 14
Gorgonzola Dolce (6PC)

Salt & Pepper Ribs 15

BRUNCH

11am - 4pm

\$30
pre-fixe

Includes 1.5 hours unlimited Brunch cocktails* with any Brunch Entree

*Spiked Iced Tea, Bloody Mary, or Mimosa

**Please note additional pricing on select menu items
(For parties of 8 or more, ask for our Family style menu)

EGGS & MORE

Mushroom Omelette *Three Eggs, Mushrooms & Parmigiano* 14

Pancetta & Pecorino Omelette *Three Eggs, Pancetta, Pecorino* 14

Zucchini Omelette *Three Eggs, Zucchini, Tomatoes, Mozzarella* 14

Steak & Eggs *Two eggs any style with Grilled Free Range Hanger Steak* 27 (+6)**
(substitute egg whites \$2)

Eggs Benedict *Poached Eggs & Prosciutto over Focaccia with Hollandaise* 17 (+2)**

Eggs in Purgatory *Baked in Spicy Tomato Sauce & Creamy Polenta* 15

Bongiorno Pizza *Pancetta, Red onion Mozzarella & Sunny Side Eggs* 18 (+4)**

French Toast *Fresh Strawberries & Cinnamon Whipped Cream* 15

Avocado Toast *Poached Eggs, Smashed Avocado & Cherry Tomatoes* 16 (+1)**

Parma Panini *Prosciutto, Fresh Mozzarella, Arugula, Tomato, Basil* 15

Pancakes *Chocolate Chip Gelato* 16



Ainslie Burger *Prociutto, Gorgonzola Dolce on Brioche* 18 (+4)**

PIZZA

Margherita *Tomatoes, Fresh Mozzarella & Basil* 16

Rucola *Tomatoes, Arugula, Cherry Tomatoes, Lemon* 16

Saltimbocca *Fresh Mozzarella, Prosciutto di parma, Sage & White Wine* 17

Boscaiola *Pancetta, Mushrooms, Fresh Mozzarella & Truffle Oil* 16

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

PASTA

Spaghetti Pomodoro *Tomatoes, Basil, Olive Oil & Parmigiano Reggiano* 16

Orecchiette *Sweet pork fennel sausage, Broccoli Rabe, Pesto* 19

Penne Alla Vodka *Tomato Cream Sauce* 17

Cacio e Pepe *Cracked Black Pepper, Pecorino Romano* 17

Gluten-free Pasta (\$2)

MARKET SIDES

2 for \$14 ~ 4 for \$27

Truffle Fries 7

Oven Roasted Cauliflower 8

Broccoli Rabe w/ Garlic & Olive Oil 9

Wood Fired Beets 8

Sauteed Spinach 7

Bacon 8