

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
Pecorino Toscano
Caciotta al Tartufo
Manchego

AINSLIE BURGER 19



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 ORGONZOLA, WALNUTS & PEAR, AGED BALSAMIC VINAIGRETTE

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

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

MARKET SIDES

2 for \$15 ~ 4 for \$28

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

Olive Oil Mashed Potatoes 8

Oven Roasted Cauliflower 9

New Potatoes & Rosemary 7

Truffle Fries 8

Brussels Sprouts w/Pancetta 9

Wood Fired Beets w/ Labneh & Toasted Almonds 9

Roasted Butternut Squash w/ Balsamic Glaze 9

SMALL PLATES

Burrata 13
RED & YELLOW CHERRY TOMATOES, PESTO, WOOD FIRED FLATBREAD

Arancini 12
FRIED FONTINA RISOTTO BALLS

Meatballs Pomodoro 13
SAN MARZANO TOMATOES & PARMIGIANO

Pork Ragu Sliders 13
PEPPERONCINI & SHAVED PARMIGIANO

Wood Fired Rosemary Wings 15
GORGONZOLA DULCE (6 PC)

Salt & Pepper Ribs 13

Shrimp Scampi 16
WHITE WINE, BUTTER, GARLIC, PEPPERONCINI PEPPERS, GRILLED COUNTRY BREAD

Calamari Fritti 16
CRISPY ARUGULA, CHILI, ARUGULA, AIOLI

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

FRESCA House-Made Lasagna 20
BEEF & VEAL BOLOGNESE

House-Made Pappardelle 19
BRAISED PORK RAGU

House-Made Butternut Squash Ravioli 19
THYME BROWN BUTTER SAUCE, WALNUTS, AMERETTI & PARMIGIANO

SECONDI



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

Free Range Hanger Steak 32
WATERCRESS, LEMON OLIVE OIL, & 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
ISRAELI COUSCOUS, SQUASH, CANNELLINI BEANS, TOMATO, WHITE WINE BUTTER SAUCE