

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 20

PROSCIUTTO, GORGONZOLA DULCE ON BRIOCHE SIDE - TRUFFLE FRIES

INSALATE

Kale Caesar 13
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 (\$6)
Chicken Milanese (\$7) Burrata (\$5)
Salmon (\$13)

MARKET SIDES

2 for \$15 ~ 4 for \$28

- Broccoli Rabe w/ Garlic & Olive Oil 9
- Sauteed Spinach w/ Garlic & Olive Oil 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/ Goat Cheese & Toasted Almonds 9
- Roasted Butternut Squash w/ Balsamic Glaze 9

SMALL PLATES

WOOD-FIRED FLAT BREAD W/ EXTRA VIRGIN OLIVE OIL \$4

- 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 14
PEPPERONCINI & SHAVED PARMIGIANO
- Wood Fired Rosemary Wings 15
GORGONZOLA DULCE (6 PC)
- Salt & Pepper Ribs 16
- Shrimp Scampi 16
WHITE WINE, BUTTER, GARLIC, PEPPERONCINI PEPPERS, GRILLED COUNTRY BREAD
- Calamari Fritti 16
CRISPY ARUGULA, CHILI AIOLI & POMODORO

PIZZA

wood fired items served hot when ready

- Margherita 17
SAN MARZANO TOMATOES, FRESH MOZZARELLA & BASIL
- Boscaiola 18
PANCETTA, MUSHROOMS, FRESH MOZZARELLA & TRUFFLE OIL
- Diavola 18
SPICY SALAMI, SAN MARZANO TOMATOES, FRESH MOZZARELLA, KALAMATA OLIVES & OREGANO
- Rucola 18
SAN MARZANO TOMATOES, ARUGULA, CHERRY TOMATOES & LEMON DRESSING
- Saltimbocca 19
FRESH MOZZARELLA, PROSCIUTTO DI PARMA, SAGE & WHITE WINE ROASTED IN WOOD OVEN
- Amatriciana 19
PANCETTA, TOMATOES, MOZZARELLA, RED ONION & RED PEPPER

add spicy salame or prosciutto (\$5) arugula (\$2) sub vegan cheese (\$3)

PASTA

add Burrata (\$6), sub Gluten-free Pasta (\$3)

- Spaghetti Pomodoro 18
SAN MARZANO TOMATOES, BASIL, OLIVE OIL & PARMIGIANO REGGIANO
- Cacio e Pepe 19
CRACKED BLACK PEPPER, PECORINO ROMANO
- Orecchiette 19
SWEET PORK FENNEL SAUSAGE, BROCCOLI RABE, PESTO
- Penne Allaodka 19
- Linguini Vongole 20
LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES
- Fusilli Bolognese 20
BEEF & VEAL RAGU

FRESCA

- House-Made Lasagna 21
BEEF & VEAL BOLOGNESE
- House-Made Pappardelle 20
BRAISED PORK RAGU
- House-Made Butternut Squash Ravioli 20
THYME BROWN BUTTER SAUCE, WALNUTS, AMERETTI DUST, PARMIGIANO

SECONDI



- Free Range Chicken 25
UNDER A BRICK W/ BROCCOLI RABE & OLIVE OIL MASHED POTATOES
- Black Angus Free Range Hanger Steak 36
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