

## 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
- Fontina



### THE AINSLIE BURGER 19

ON BRIOCHE BUN WITH TRUFFLE FRIES

add shredded lettuce, tomato & pickles (\$3)

bacon or crispy prosciutto (\$2)

manchego or gorgonzola cheese (\$1)

## INSALATE

Kale Caesar 13  
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)  
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 9  
w/ goat cheese & toasted almonds
- Grilled Vegetable Plate 11  
zucchini, yellow squash, red peppers, red onion

## SMALL PLATES

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

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|---|---|
| House-Marinated Olives 8                                  | Wood Fired Rosemary Wings 15  |
| Burrata 13  | GORGONZOLA DULCE (8 PC)   |
| RED & YELLOW CHERRY TOMATOES, PESTO, WOOD FIRED FLATBREAD | Salt & Pepper Ribs 16   |
| Arancini 12   | Shrimp Scampi 16  |
| FRIED FONTINA RISOTTO BALLS                               | WHITE WINE, BUTTER, GARLIC, PEPPERONCINI PEPPERS, GRILLED COUNTRY BREAD |
| Meatballs Pomodoro 13                                     | Calamari Fritti 16  |
| SAN MARZANO TOMATOES & PARMIGIANO                         | CRISPY ARUGULA, CHILI AIOLI & POMODORO                                  |
| Pork Ragu Sliders 13                                      |   |
| PEPPERONCINI & SHAVED PARMIGIANO                          |   |

## PIZZA

wood fired items served hot when ready

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

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

## PASTA

add burrata (\$5), sub gluten-free pasta (\$3)

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| 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 Alla Vodka 19  |  |
| Linguini Vongole 20  |  |
| LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES |  |
| Fusilli Bolognese 20   |  |
| BEEF & VEAL RAGU   |  |

## FRESCA

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|---|--|
| House-Made Lasagna 21                                 |  |
| BEEF & VEAL BOLOGNESE                                 |  |
| House-Made Pappardelle 20                             |  |
| BRAISED PORK RAGU                                     |  |
| House-Made Ravioli 20                                 |  |
| EGGPLANT RICOTTA W/ LIGHT SPICY POMODORO & PARMIGIANO |  |

## SECONDI



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|--|--|----------------------------------|
| Free Range Chicken 25  | Black Angus Free Range Hanger Steak 36       | Atlantic Salmon 25               |
| UNDER A BRICK W/ BROCCOLI RABE & OLIVE OIL MASHED POTATOES                       | WATERCRESS, LEMON OLIVE OIL, & TRUFFLE FRIES | SPINACH, NEW POTATOES & ROSEMARY |
| Free Range Chicken Milanese 23   | Black Angus NY Strip Steak 46                | Grilled Branzino 26              |
| BREADED CHICKEN BREAST W/ AVOCADO, ARUGULA & CHERRY TOMATO SALAD, LEMON DRESSING | CHOICE OF 1 MARKET SIDE                      | FENNEL & CHERRY TOMATO SALAD     |