

SALUMI E FORMAGGI

1 for \$8 ~ 3 for \$20

SALUMI

PROSCIUTTO DI PARMA
SOPRESSATA
SPECK
COPPA

FORMAGGI

PARMIGIANO REGGIANO
GORGONZOLA
PECORINO TOSCANO
CACIOTTA AL TARTUFO
MANCHEGO
FONTINA

add seasonal Jam \$2/order

SOUP OF THE DAY \$8

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)



THE AINSLIE BURGER 22

ON BRIOCHE BUN WITH TRUFFLE FRIES
Manchego cheese, shredded lettuce,
tomatoes, pickles

add bacon or crispy prosciutto (\$3)

MARKET SIDES

2 for \$15

add pancetta (\$3) parmigiana (\$2)

- BROCCOLI RABE W/ GARLIC & OLIVE OIL 9
- SAUTEED SPINACH W/ GARLIC & OLIVE OIL 8
- SAUTEED ESCAROLE 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
& BALSAMIC VINAIGRETTE
- WOOD FIRED BEETS 9
W/ GOAT CHEESE & TOASTED ALMONDS
- ROASTED BUTTERNUT SQUASH 9
W/ BALSAMIC REDUCTION

SMALL PLATES

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

- House-Marinated Olives** 8
- Burrata** 13
RED & YELLOW CHERRY TOMATOES,
PESTO, WOOD FIRED FLATBREAD
- Arancini** 12
FRIED FONTINA RISOTTO BALLS
- Meatballs Pomodoro** 13
SAN MARZANO TOMATOES, PARMIGIANO
- Braised Pork Sliders** 13
PEPPERONCINI & SHAVED PARMIGIANO
- Wood Fired Rosemary Wings** 15
GORGONZOLA DULCE (8 PC)
- Salt & Pepper Ribs** 15
- 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 burrata (\$5) spicy salame or prosciutto (\$5) arugula (\$2)
sub vegan cheese (\$3)

PASTA

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

- Spaghetti Pomodoro** 18
SAN MARZANO TOMOTOES, 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
TOMATO CREAM SAUCE & PARMIGIANO
- Linguini Vongole** 20
LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES
- Fusilli Bolognese** 20
BEEF & VEAL RAGU AND PARMIGIANO

FRESCA

- House-Made Lasagna** 21
BEEF & VEAL BOLOGNESE
- House-Made Pappardelle** 20
BRAISED PORK RAGU GARNISHED W/ KALE & PARMIGIANO
- House-Made Ravioli** 20
BUTTERNUT SQUASH W/ THYME BROWN BUTER SAUCE & PARMIGIANO

SECONDI

- Free Range Chicken** 25
UNDER A BRICK W/ BROCCOLI RABE
& OLIVE OIL MASHED POTATOES
- Free Range Chicken Milanese** 23
BREADED CHICKEN BREAST W/
AVOCADO, ARUGULA & CHERRY TOMATO
SALAD, LEMON DRESSING
- Black Angus Free Range
Hanger Steak** 36
WATERCRESS, LEMON OLIVE OIL,
& TRUFFLE FRIES
- Black Angus NY Strip Steak** 46
CHOICE OF 1 MARKET SIDE
- Wood Fired Heritage Pork Chop** 30
SAUTEED ESCAROLE,
NEW POTATOTES, ROSEMARY
- Atlantic Salmon** 25
SPINACH, NEW POTATOES &
ROSEMARY
- Grilled Branzino** 26
ISRAELI COUSCOUS, W/ CANNELINI
BEANS, CHERRY TOMATO, IN A
WHITE WINE BUTTER SAUCE