

## 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 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  
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 BUTTER 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