

## ENTRÉES

CODA DI ROSPO AL PROSCIUTTO	15	MUSSELS MARINIÈRE	14
<i>wrapped in prosciutto di parma served with a basquestew of peppers, garlic, parsley and sherry vinegar</i>		<i>Fresh mussels sautéed with garlic, parsley, red pepper flakes, white wine</i>	
CIUPPIN	15	PAN SEARED TILAPIA	13
<i>A traditional Ligurian fish and seafood stew of mussels, clams, chunks of fish, blue prawn shrimp slow cooked with garlic, parsley white wine</i>		<i>Tilapia filet pan seared in a shallots, lime juice, orange &amp; lime zest mustard and white wine sauce</i>	
		SPAGHETTINI w/ MUSSELS & CLAMS	15
		<i>Mussels and clams sautéed with garlic, parsley red pepper, flakes, finished with white wine served over spaghetti</i>	

## PANINI & BURGERS SERVED WITH YOUR CHOICE OF A SIDE SALAD OR FRIES

### ADDITIONAL ITEMS

(Choose: Cheddar – Gruyere – Gorgonzola additional \$ 1) (Guacamole, Avocado additional \$ 1)

FIVE CHEESE	8	PORK RILETTE PANINI	9
<i>Fresh Mozzarella, Taleggio, Pecorino Sardo, Fontina, Feta</i>		<i>Homemade pate of slow braised pork shoulder and duck with parsley grilled radicchio and gruyere</i>	
ROASTED CHICKEN SALAD	10	BUFFALO BURGER w/ CHIPOTLE KETCHUP	11
<i>Roasted pulled dark &amp; white meat, roast pepper, wilted arugula</i>		GRILLED TILAPIA	10
GRILLED PORTOBELLO & GOAT CHEESE	8	<i>With smoked paprika aioli</i>	
PROSCIUTTO & MOZZARELLA	9	SALMON BURGER w/ GUACAMOLE	10
TEN VEGETABLES PANINI	9	TURKEY BURGER	9
<i>An array of roasted grilled steamed vegetables with olive oil herbs topped with feta cheese</i>		<i>With feta cheese &amp; roasted red pepper mayo</i>	
		VEGGIE BURGER	8
		<i>With sautéed crimini mushrooms</i>	

## DON'T FORGET TO ASK ABOUT OUR FRESH HOMEMADE DESSERTS

*Please inform us of any allergies to specific food items you may have  
In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.*

## SMALL PLATES

ANCHOVY TOAST WITH LEMON AIOLI	5
SAUTEED ESCAROLE WITH PECORINO SARDO <i>with garlic, red pepper flakes, white wine &amp; pinenuts</i>	8
GRILLED TURKISH MEATBALLS w/ TZATZIKI	8
GARBANZO BEAN & LAMB SAUSAGE CASSEROLE WITH CROSTINI	9
GRILLED POLENTA AND TALEGGIO “SANDWICH” <i>Bramata polenta slow cooked in milk, water and minced garlic and topped with taleggio cheese</i>	9
WILD MUSHROOM RISOTTO <i>Combination of wild and cultivated mushrooms like, shiitake, crimini, portobello, oyster, chanterelles and porcini with butter and parmesan</i>	8
GRILLED HERB PRAWN <i>Grilled Fresh prawns coated with parsley thyme and rosemary served with sautéed wilted watercress and toasted chorizo cantimpalo</i>	12
SARDINE ALLA GRIGLIA <i>Grilled fresh Mediterranean sardine served with pan roasted yukon gold potato, saffron aioli</i>	14

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## STARTERS

OVEN ROASTED BUTTERNUT SQUASH SOUP <i>with Fried Sage and Chestnut Paste Agnolotto, Balsamic Reduction</i>	7
INSALATA DI CROCCANTINI ALLA CIPOLLA <i>Salad of handmade onion crackers, oven dried tomatoes and nicoise olives, radicchio and belgian endive served over a bed baby greens with a fresh herb sherry vinaigrette</i>	7
CARPACCIO DI FUNGHI <i>crimini mushrooms, chicken liver parfait and shaved pecorino sardo</i>	8
CARPACCIO DI MANZO <i>Thinly sliced top sirloin beef served with arugula, balsamic shiitake mushroom "chips" and shaved parmesan</i>	12
GRILLED ROMAINE HEART AND RADICCHIO SALAD <i>with roasted garlic dressing, parmesan crisp, herb crouton and white anchovie</i>	12
PAN SEARED HUDSON VALLEY FOIE GRAS <i>with pineapple upside down cake blueberry pineapple "ketchup"</i>	14

### CHARCUTERIE 1 for 7 / 3 for 16

PORK RILETTE <i>Homemade pate of slow braised pork shoulder and duck with parsley</i>
VEAL AND POTATO TERRINE <i>Homemade pate of slow poached veal and potatoes</i>
GALANTINA DI POLLO <i>Homemade Poached and tenderized chicken breast stuffed with a mousse of chicken thighs, legs, cream, eggs, basil, salt and pepper served chilled with a beets and cucumber tartare</i>
PATE DE CAMPAGNE <i>Homemade pate of ground pork shoulder and liver, garlic and shallots</i>
PROSCIUTTO DI PARMA (18 months) CHORIZO CANTIMPALO (smoked paprika)

### C H E E S E 1 for 7 / 3 for 16

GARROTXA (goat's milk) Spain,	CRATER LAKE BLUE (cow's milk) Oregon
RONCAL NAVARRA (sheep's milk) Spain,	TALEGGIO (cow's milk) Italy
PECORINO SARDO GRAN CRU (sheep's milk) Italy	SAINT ANDRE (cow's milk) France
MONOCACY ASH (goat's milk) Maryland	SAGA BLUE (cow's milk) Denmark

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