

Appetizers

Avec Dates

three medjool dates stuffed with chorizo sausage and wrapped with bacon in a piquillo-tomato sauce 9½.
add another one for \$3 more

Burrata Bomb

a breaded and fried ball of burrata mozzarella, marinara 13.

Calamari

cornmeal breaded, fried squid. spicy, roasted garlic marinara 12.

Mussels

marinara, white wine, chili flake, garlic, parsley, basil, grilled bread 15.

Bruschetta Trio

tomato and mozzarella | goat cheese and caramelized onions | parmesan and balsamic 11.

Crispy Artichokes

cornmeal dusted, marinated, long stem artichoke hearts, lemon caper aioli 11.

Oysters

six cold water oysters, wasabi caviar mignonette 16½.

Salads

Beet Salad

apples, beets, hazelnuts, goat cheese, mixed greens, white balsamic 11.

Roasted Veggie

green beans, asparagus, zucchini, carrots, pearl onions, warm champagne vinaigrette 13.

Rucola

baby arugula, grana padano, lemon, extra virgin olive oil 8½.

Mista

mixed lettuce, marinated plum tomatoes, aged balsamic vinegar and extra virgin olive oil 8½.

Caprese

local tomatoes, burrata mozzarella, basil, extra virgin olive oil 13.

Caesar

romaine hearts, grana padano cheese, croutons 8½. add boquerones 3.

add roasted chicken breast, pan fried chicken cutlet, shrimp or scallops to any pasta or salad 8.

Sandwiches served with pasta salad and greens

Parisian

grilled merguez sausage, pickled red onion, baby arugula and remoulade on a baguette 14.

Pollo

smoked chicken, roasted red pepper, goat cheese, arugula 14.

Italiano

mixed salami, provolone, sweet pepper-olive tapenade, baby arugula 13.

Vegetable

grilled zucchini and eggplant, fresh tomato, caramelized onion, arugula and goat cheese with basil pesto 12½.

The Dipper

a blend of mozzarella, sottocenere and fontina toasted together and served with tomato soup for dipping 15.

Pizzas

Margherita

tomato sauce, fior di latte mozzarella, basil, extra virgin olive oil 13.

Funghi

roasted peppers, mushrooms, caramelized onions and herbed goat cheese 15.

Americana

tomato sauce, mozzarella, pepperoni, hot sausage, mushroom, onion, black beladi olives 16.

Ortolana

extra virgin olive oil, garlic, mozzarella, eggplant, zucchini, spinach, roasted tomatoes 15.

Mostly Pastas (gluten free penne pasta or spaghetti squash available as a substitute on request)

Gnocchi

ricotta gnocchi, heirloom tomatoes, buffalo mozzarella, capers, extra virgin olive oil and garlic 18½.

Penne al Forno

penne pasta baked with hot sausage, mushrooms, roasted garlic, marinara, ricotta cheese and mozzarella 19.

Spaghetti Parmesan

pan fried, panko breaded all natural chicken breast cutlet topped with mozzarella and served with linguini tossed with filetto tomatoes, basil, extra virgin olive oil, garlic and jalapeños 19.

Roasted Spaghetti Squash

no pasta, gluten free, swiss chard, roasted potatoes, hazelnuts, brown butter 17½.

Bolognese

egg fettuccine, traditional pork, beef and veal ragu simmered with tomatoes and herbs 20.

Emiliani

fusilli pasta, prosciutto, mushroom, basil pesto, crème fraîche 18.

Pecorino

penne pasta, seared scallops and shrimp, spinach, tomato, roasted garlic, white wine, pecorino romano 28.

add roasted chicken breast, pan fried chicken cutlet, shrimp or scallops to any pasta or salad 8.

Entrees

Wild Tuna

grilled Albacore tuna, peperonata, crispy capers, parsley oil 26.

Pork Chop

grilled, bone in pork chop, braised caraway cabbage, roasted pear chutney 25.

Rosemarino

pan seared, skin on chicken breast, oven roasted tomato, mushroom, haricot-verts, risotto cake 23.

Chicken Piccata

pan seared, skin on chicken thighs, lemon caper white wine sauce, baby artichokes, grilled polenta 23.

Melanzane

layers of grilled eggplant, tomato, spinach, mozzarella, grana padano 19.

Cheese

Every Sunday is 1/2 Price Cheese Day

- Capra Honey Goat** Belgium, goat, soft this liquid gold is your gateway drug to a love affair with cheese 7½.
- Pierre Robert** France, cow, soft, bloomy rind decadent triple cream with a rich and buttery flavor. not your local D.J. 8.
- Castelbelbo** Italy, cow, sheep, goat, soft, bloomy rind subtle grassy and mushroom flavors with a pleasant lactic tang 8.
- Parish Hill Hermit** Vermont, raw cow, semi-firm cider and beer washed, mild, nutty flavors and earthy vegetal notes 8.
- Moliterno al Tartufo** Italy, raw sheep, semi-firm abundant black truffle flavor, salty and tangy with a earthy finish 8.
- Briar Rose Lorelei** Oregon, goat, semi-soft Stout washed for a mild rind with clean and citrusy flavors 7½.
- Birchrún Fat Cat** Chester County, PA, raw cow, semi-firm aged 60 days, really taste the terroir of Chester county 7½.
- Flory's Truckle** Missouri, raw cow, firm big, rich, bandage wrapped cheddar from a single, tiny herd of happy cows 7½.
- Roquefort** France, raw sheep, semi-firm Pliny the Elder first wrote about this cheese in 79 AD, so you know it's good 8.
- Birchrún Blue** Chester County, raw cow, semi-firm buttery texture and decadent flavor. Be green, support local 7½.
- Birchrún Old Blue** Chester County, raw cow, semi-firm this wheel has been aged for 8 months in their caves 8.

Charcuterie, Salumi and Ham

all our meats come from happy pigs, so we can feel good about eating them

- Cerveza Seca** Brooklyn fermented slowly with brown ale and sea salt allows this pork salami to shine 7.
- Red Table Meat Co. Extra Vecchio** Brooklyn clean pork flavor, made with white wine garlic and black pepper 7.
- Chorizo Largo** Brooklyn pork, garlic, paprika, spices and the mojo from happy, all natural pigs 7.
- Dodge City Salame** Indianapolis amazing, hand cut pork salami made with fennel pollen and pink peppercorns 8.
- Country Ham** Benton's, Tennessee salt cured and smoked ham, hung to dry the old fashioned way 7.
- Cabecero de Lomo Ibérico de Bellota** Spain Ibérico pigs are some of the best in the world, grazing upon a strict diet of acorns, chestnuts and woodland grasses. Paprika and garlic are added during the curing 15.

Snacks

- Kaas** cubed aged gouda 4. | **Salami** cubed dry salami 4. | **Kaas and Salami** 4.
- Boquerones** vinegar cured anchovy fillets, piquillo-parsley salad, sherry vinegar, extra virgin olive oil 9½.
- Mixed Olives** Castelvetrano and Cerignola olives in a light brine along with oil cured Black Beldi olives 6.
- Spicy Almonds** California almonds roasted with our blend of cinnamon, cayenne and chocolate 3½.
- Marcona Almonds** roasted with sea salt and extra virgin olive oil 4½.