

Jersey

Market soup \$9

Fior di latte mozzarella, crispy celery hearts, celery salad, Corto extra virgin olive oil \$11

Nduja prosciutto spread, sheep’s milk ricotta crostini with honey, sea salt and nepitella \$8

Ahi tuna confit arancini, saffron aioli \$7

Eggplant rollatini with fava beans, mint, ricotta salata, tomato powder \$11

Meatballs on a sourdough crostini, tomato sauce, fontina jalapeño bechamel \$9

Wild arugula salad, sundried tomato, walnuts, parmesan cheese, lemon dressing \$8

Roasted baby beet salad, radishes, dandelion, yogurt, pistachio aillade \$9

Jersey chopped salad, radicchio, salami, provolone and pepperoncini \$9/\$14

Baby tuscan kale & romaine Caesar, foccacia croutons \$9/\$14

Beef carpaccio, artichoke crisps, pine nut anchovy dressing, parmesan cheese \$15

Umbria lentils cooked with red wine, charred baby octopus, lollipop kale \$13

CURED & SMOKED MEATS

Fatted Calf Mortadella \$16
Greci & Folozani Prosciutto / Italy \$17
Smokey mountain / TN \$15

Taste of all 3 \$31
served with Nduja, catalan flat bread & tomato jam

all the above come with cornichons and whole grain mustard

PASTA

Bucatini vongole, clams steamed with prosecco, parsley, garlic and chili, grilled focaccia \$10 / \$17
Pappardelle with guanciale bolognese and broccoli di ciccio \$11 / \$18
Ricotta gnocchi, rabbit sugo, lollipop kale \$9 / \$16
Squid Ink Linguini with cuttlefish, linguisa sausage, toasted garlic, tomato \$10 / \$17

PIZZA

Jersey Style 14”

Trenton tomato pie, sliced mozzarella, parmesan, sauce on top \$16.50
The New Yorker, mozzarella, pork sausage, pepperoni, salami, hearty tomato sauce, \$19
Little Italy, soppressata picante, mozzarella, provolone, tomato sauce \$18

California Style 12”

Margherita, mozzarella fior di latte, basil and light tomato sauce \$14
Asparagus, ricotta, green garlic, prosciutto and arugula \$16
Bianca, onion crema, lemon ricotta, mozzarella, & baby tuscan kale \$15

MAIN COURSES

Niman Ranch roasted pork, root vegetables, quince mostarda \$23
El Diablo chicken, hot garlic chili oil, toasted bread salad, meyer lemon and sage \$19

ON THE SIDE \$7

Mascarpone polenta with rosemary honey
Grilled salt poached marble potatoes, arugula gremolata
Crispy brussels sprouts and artichokes