



Starters and.....Other Refreshing Beauties

Marinated Olives	4
Seasonal Mix Salad Balsamic Dressing	8
Artichokes Moliterno Cheese Scallions	9
Buffalo Mozzarella Tomatoes Basil Oregano	11
Burrata Eggplant Caponata Agrodolce	11
Fava Beans Bruschetta Baked Ricotta Mint	8
Pork Loin Tonnato Frisee Capers Radishes	11
Tuna Tartare Citrus Basil Oil Shaved Fennel	13
Calamari and Zucchini Salad Olives Capers	10
Truffle Butter Crostini Spanish Anchovies Cocoa	10
Baked Eggplant Scamorza Tomato Pecorino	10
Assorted Cheeses And Condiments	14

Dolci

Assorted Gelati and Sorbet	4
Fresh Riccotina Honey Citrus Compote	7
Basil Panna Cotta Balsamic Fruit	7

Bread Available Upon Request

Pizza and....Hot Dishes From the Oven

San Marzano Fresh Mozzarella Basil	13
Tomato Mozzarella Garlic Confit Olives Capers	14
Speck Mozzarella Gorgonzola Lemon Zest	15
Buffalo Mozzarella Prosciutto Arugula	15
Squid Ink Mozzarella Anchovies Raisins Nuts	15
Mozzarella Sopressata Radicchio Pecorino	15
Mozzarella Assorted Mushrooms Thyme	16
Smoked Mozzarella Sausage Artichokes	16
Traditional Lasagna Bechamel Meat Tomato	15
Pork and Beef Meatballs Tomato Pecorino	11
Semolina Gnocchi Chard Butter Sage Pecorino	11
Lamb Rosticcina Balsamic Veggies	15

Add

Sausage	4	Burrata	5
Prosciutto	5	Artichokes	4
Anchovies	3	Mushrooms	5
Speck	5	Arugola	3

The Pig Selection.....Cured Meats

Prosciutto di Parma DOP G&F 18 months	14
Prosciutto di Parma DOP Galloni 24 months	16
Prosciutto di Parma Galloni Riserva	22
Prosciutto di San Daniele Levoni 18 months	14
Prosciutto di San Daniele Dok 24 months	17
Jamon Iberico Marcos Salamanca	24
Paleta de Iberico Redondo Iglesias	20
Jamon Serrano Redondo Iglesias 18 months	15
Iberico de Bellota DO Marcos Salamanca	42
La Quercia Prosciutto Berkshire	15
La Quercia Prosciutto Piccante (Spicy)	15
Speck DOP Alto Adige (Smoked Prosciutto)	13
Porchetta Home Made Giardiniera	13

Salumi Flight

Ferrarini Salami (Piccante Parma Emilia)	14
The Spaniards (Iberico Serrano Lomo)	24
The Italians (Parma 18 SD 18 Speck Coppa)	21