

## SALUMI E FORMAGGI

CHEF'S SELECTION OF  
3 SALUMI & 3 FORMAGGI  
\$36

— SALUMI —  
3 for \$20

Prosciutto Di Parma  
Sopressata  
Speck  
Coppa

— FORMAGGI —  
3 for \$18 ~ 5 for \$26

Parmigiano Reggiano  
Gorgonzola Dolce  
Pecorino Toscano  
Caciotta al Tartufo  
Manchego



### AINSLIE BURGER 18

PROSCIUTTO, GORGONZOLA  
DULCE ON BRIOCHE  
SIDE - TRUFFLE FRIES

## INSALATE

**Kale Caesar** 12  
MULTIGRAIN CROUTONS &  
REGGIANO

**Arugula** 13  
PARMIGIANO, APPLES, OLIVE OIL  
& LEMON

**Watercress Endive Salad** 14  
CRUMBLLED GORGONZOLA,  
WALNUTS & PEAR, AGED BALSAMIC  
VINAIGRETTE

*add avocado (\$3) grilled chicken (\$6)  
burrata (\$5) salmon (\$13)*

## MARKET SIDES

2 for \$15 ~ 4 for \$28

**Broccoli Rabe w/ Garlic & Olive Oil** 9

**Sauteed Spinach** 8

**Olive Oil Mashed Potatoes** 8

**Oven Roasted Cauliflower** 9

**New Potatoes & Rosemary** 8

**Truffle Fries** 8

**Brussels Sprouts w/ Pancetta** 9

**Wood Fired Beets w/ Labneh &  
Toasted Almonds** 9

## SMALL PLATES

**Burrata** 13  
RED & YELLOW CHERRY TOMATOES,  
PESTO, WOOD FIRED FLATBREAD

**Arancini** 12  
FRIED FONTINA RISOTTO BALLS

**Shrimp Scampi** 15  
WHITE WINE, BUTTER, GARLIC,  
PEPPERONCINI PEPPERS, GRILLED  
COUNTRY BREAD

**Wood Fired Rosemary Wings** 15  
GORGONZOLA DULCE (6 PC)

**Salt & Pepper Ribs** 16

**Calamari Fritti** 16  
CRISPY ARUGULA, CHILI, ARUGULA,  
AIOLI

**Meatballs Pomodoro** 13  
SAN MARZANO TOMATOES &  
PARMIGIANO

## PIZZA

*wood fired items served hot when ready*

**Margherita** 16  
SAN MARZANO TOMATOES, FRESH  
MOZZARELLA & BASIL

**Boscaiola** 17  
PANCETTA, MUSHROOMS, FRESH  
MOZZARELLA & TRUFFLE OIL

**Diavola** 17  
SPICY SALAMI, SAN MARZANO  
TOMATOES, FRESH MOZZARELLA,  
KALAMATA OLIVES & OREGANO

**Rucola** 17  
SAN MARZANO TOMATOES,  
ARUGULA, CHERRY TOMATOES &  
LEMON DRESSING

**Saltimbocca** 18  
FRESH MOZZARELLA, PROSCIUTTO  
DI PARMA, SAGE & WHITE WINE  
ROASTED IN WOOD OVEN

**Amatriciana** 18  
PANCETTA, TOMATOES,  
MOZZARELLA, RED ONION & RED  
PEPPER

*add spicy salame or prosciutto (\$4) arugula (\$1) sub vegan cheese (\$2)*

## PASTA

*gluten-free pasta (\$2)*

APP / ENTREE

**Spaghetti Pomodoro** 12 / 17  
SAN MARZANO TOMATOES, BASIL, OLIVE OIL & PARMIGIANO REGGIANO

**Cacio e Pepe** 13 / 18  
CRACKED BLACK PEPPER, PECORINO ROMANO

**Orecchiette** 14 / 19  
SWEET PORK FENNEL SAUSAGE, BROCCOLI RABE, PESTO

**Penne Alla Vodka** 13 / 18

**Linguini Vongole** 14 / 19  
LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES

**FRESCA House-Made Lasagna** 20  
BEEF & VEAL BOLOGNESE

**FRESCA House-Made Pappardelle** 19  
BRAISED PORK RAGU

**FRESCA House-Made Ravioli** 19  
BUTTERNUT SQUASH, SAGE BROWN BUTTER, WALNUTS & AMARETTI

## SECONDI

**Free Range Chicken** 25  
UNDER A BRICK W/ BROCCOLI RABE  
& OLIVE OIL MASHED POTATOES

**Free Range Hanger Steak** 32  
WATERCRESS, BALSAMIC  
& TRUFFLE FRIES

**Free Range Chicken Milanese** 23  
BREADED CHICKEN BREAST W/  
AVOCADO, ARUGULA, CHERRY  
TOMATO SALAD & LEMON DRESSING

**Atlantic Salmon** 25  
SPINACH, NEW POTATOES &  
ROSEMARY

**Grilled Branzino** 26  
SAUTÉED SPINACH & ROASTED  
CAULIFLOWER