

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

◆ INSALATE ◆

- Kale Ceasar 12
Multigrain Croutons & Reggiano
- Arugula 12
Parmigiano, Apples, Olive Oil & Lemon
- Watercress Endive Salad 19
Crumbled Gorgonzola, Walnuts & Pear,
Aged Balsamic Vinaigrette
- add avocado (\$3) grilled chicken (\$6)
burrata (\$5) salmon (\$13)

SMALL PLATES

- Burrata 13
Red & Yellow Cherry Tomatoes & wood
fired Flatbread
- Arancini 12
Fried Fontina Risotto Balls
- Meatballs Pomodoro 13
San Marzano Tomatoes & Parmigiano
- Wood Fired Rosemary Wings 15
Gorgonzola Dolce (6 PC)
- Salt & Pepper Ribs 16

BRUNCH

Saturday 11am - 4pm
Sunday 12pm - 4pm

\$30 Includes a Large Carafe of Brunch Cocktails* with any Brunch Entree
pre-fixe *Spiked Iced Tea, Bloody Mary, or Mimosa
**Please note additional pricing on select menu items
(For parties of 10 or more, ask for our Family style menu)

EGGS & MORE

- Mushroom Omelette Three Eggs, Mushrooms & Parmigiano 14
- Pancetta & Pecorino Omelette Three Eggs, Pancetta, Pecorino 14
- Zucchini Omelette Three Eggs, Zucchini, Tomatoes, Mozzarella 14
- Steak & Eggs Two eggs any style with Grilled Free Range Hanger Steak 27 (+6)**
(substitute egg whites \$2)
- Eggs Benedict Poached Eggs & Prosciutto over Focaccia with Hollandaise 17 (+2)**
- Eggs in Purgatory Baked in Spicy Tomato Sauce & Creamy Polenta 15
- Bongiorno Pizza Pancetta, Red onion Mozzarella & Sunny Side Eggs 18 (+4)**
- French Toast Fresh Strawberries & Cinnamon Whipped Cream 15
- Avocado Toast Poached Eggs, Smashed Avocado & Cherry Tomatoes 16 (+1)**
- Meatball Panini Basil, Fresh Mozzarella, Pomodoro 15
- Pancakes Chocolate Chip Gelato 16



Ainslie Burger Prociutto, Gorgonzola Dolce on Brioche 19 (+4)**

PIZZA

- Margherita Tomatoes, Fresh Mozzarella & Basil 16
- Rucola Tomatoes, Arugula, Cherry Tomatoes, Lemon 17
- Saltimbocca Fresh Mozzarella, Prosciutto di parma, Sage & White Wine. 17
- Boscaiola Pancetta, Mushrooms, Fresh Mozzarella & Truffle Oil 16
- add spicy salame or prosciutto (\$4) arugula (\$1) sub vegan cheese (\$2)

PASTA

- Spaghetti Pomodoro Tomatoes, Basil, Olive Oil & Parmigiano Reggiano 16
- Orecchiette Sweet pork fennel sausage, Broccoli Rabe, Pesto 19
- Penne Alla Vodka Tomato Cream Sauce 17
- Cacio e Pepe Cracked Black Pepper, Pecorino Romano 17

Gluten-free Pasta (\$2)

MARKET SIDES

2 for \$14* ~ 4 for \$27*

- Truffle Fries 8
- Oven Roasted Cauliflower 8
- Broccoli Rabe w/ Garlic & Olive Oil 9
- Wood Fired Beets 8
- Sauteed Spinach 8
- Bacon 8

*Bacon not included