

SALUMI E FORMAGGI

CHEF'S SELECTION OF
3 SALUMI & 3 FORMAGGI

— 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
Fontina



THE AINSLIE BURGER 19

ON BRIOCHE BUN WITH TRUFFLE FRIES

add shredded lettuce, tomato & pickles (\$3)
bacon or crispy prosciutto (\$2)
manchego or gorgonzola cheese (\$1)

INSALATE

Kale Caesar 13

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/ Goat Cheese
& Toasted Almonds 9

SMALL PLATES

WOOD-FIRED FLAT BREAD W/ EXTRA VIRGIN OLIVE OIL \$4

House-Marinated Olives 8	Wood Fired Rosemary Wings 15
	GORGONZOLA DULCE (8 PC)
Burrata 13	Salt & Pepper Ribs 16
RED & YELLOW CHERRY TOMATOES, PESTO, WOOD FIRED FLATBREAD	
Arancini 12	Calamari Fritti 16
FRIED FONTINA RISOTTO BALLS	CRISPY ARUGULA, CHILI, ARUGULA, AIOLI
Shrimp Scampi 16	Meatballs Pomodoro 13
WHITE WINE, BUTTER, GARLIC, PEPPERONCINI PEPPERS, GRILLED COUNTRY BREAD	SAN MARZANO TOMATOES & PARMIGIANO
Pork Ragu Slider 13	
PEPPERONCINI & SHAVED PARMIGIANO	

PIZZA

wood fired items served hot when ready

Margherita 16	Rucola 17
SAN MARZANO TOMATOES, FRESH MOZZARELLA & BASIL	SAN MARZANO TOMATOES, ARUGULA, CHERRY TOMATOES & LEMON DRESSING
Boscaiola 17	Saltimbocca 18
PANCETTA, MUSHROOMS, FRESH MOZZARELLA & TRUFFLE OIL	FRESH MOZZARELLA, PROSCIUTTO DI PARMA, SAGE & WHITE WINE ROASTED IN WOOD OVEN
Diavola 17	Amatriciana 18
SPICY SALAMI, SAN MARZANO TOMATOES, FRESH MOZZARELLA, KALAMATA OLIVES & OREGANO	PANCETTA, TOMATOES, MOZZARELLA, RED ONION & RED PEPPER

add burrata (\$5), spicy salame or prosciutto (\$4) arugula (\$2)
sub vegan cheese (\$3)

PASTA

APP / ENTREE

add burrata (\$5), sub gluten-free pasta (\$3)

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 / 20
LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES

FRESCA

House-Made Lasagna 20
BEEF & VEAL BOLOGNESE
House-Made Pappardelle 20
BRAISED PORK RAGU
House-Made Ravioli 19
EGGPLANT RICOTTA W/ LIGHT SPICY POMODORO & PARMIGIANO

SECONDI

Free Range Chicken 25	Atlantic Salmon 25	Free Range Hanger Steak 32
UNDER A BRICK W/ BROCCOLI RABE & OLIVE OIL MASHED POTATOES	SPINACH, NEW POTATOES & ROSEMARY	WATERCRESS, BALSAMIC & TRUFFLE FRIES
Free Range Chicken Milanese 23	Grilled Branzino 26	
BREADED CHICKEN BREAST W/ AVOCADO, ARUGULA, CHERRY TOMATO SALAD & LEMON DRESSING	FENNEL & CHERRY TOMATO SALAD	