

SALUMI*Cured Sliced Meats*

- Prosciutto** di Parma
- Speck** smoked Prosciutto
- Bresaola** air dried, aged beef
- Sopressata** sweet cured pork sausage
- Mortadella** pistachio pork roll
- Coppa Picante** cured pork
- Calabrese** pork, chile paste
- Finocchiona** pork, fennel

FORMAGGI*Italian Cheeses*

- Parmigiano Reggiano**
- Fiore di Sardegna**
- Cacio di Tartuffo**
- Taleggio**
- Gorgonzola Dolce**
- Peperino**
- Robiola**
- Cambozola**

6 each, four for 14, eight for 24

ANTIPASTI

- Ribollita Soup** white beans, escarole, ciabatta bread 6
- Zucchini Blossoms** stuffed with ricotta cheese 4/each

Artisanal Flatbread fig jam , prosciutto, arugula
OR three meats, tomato, Italian pepper 12

- Cozze Nere** steamed mussels, tomatoes, olives 11
- Calamari** hot cherry peppers, zucchini 11
- Polpo** crispy octopus, potatoes, watercress 12
- Quail** stuffed with mushroom, ricotta, pea pesto 12
- Arancini** stuffed with luxardo cherries, burrata 9

INSALATA

- Di Casa** baby greens, radicchio, endive 5
- Arugula** parmigiano reggiano, lemon, cherry tomatoes 6
- Barbabietola** beets, goat cheese, arugula, fennel pistachio 9
- Caesar** romaine hearts, ciabatta croutons 6
- Caprese** tomato, fresh mozzarella, basil 9
- Lattuga** bibb lettuce, apple, gorgonzola, almonds 8

CONTORNI*Sides*

- Brussels Sprouts** 5
- Broccoli Rabe** 5
- Tuscan Fries** 4
- Spinach** 4
- Creamy Polenta** 4
- Italian Hot Peppers** 5
- Cauliflower** 5
- Wild Mushrooms** 5

*Chef John Medonis / Chef & Owner Dorjan Puka***\$20.00 CORKAGE FEE**

Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

TREVA**MOZZARELLA BAR**

- Burrata** sweet and creamy, marinated tomato 12
- Bufala** delicate taste, Prosciutto di Parma 12
- Affumicata** smoked flavor, pepperonata 9
- Sheep's Milk** ricotta, English peas, walnuts, honey 9

BRUNCH

- Two Eggs any Style** bacon, toast and choice of potato or polenta 8
- Brioche French Toast** mascarpone cream, walnut banana, syrup 12
- Home made Waffle** whipped cream, mixed berries 8
- Benedict** poached eggs, prosciutto, English muffin, hollandaise 12
- Steak & Eggs** hanger steak, fried eggs, polenta, salsa verde 16
- Frittata** with egg whites, wild mushrooms, spinach 10
- Omelette** local eggs, tomatoes, caramelized onions, asparagus 10
- Bistecca Panini** roast beef, onions, mushrooms, spinach, fried egg 12
- Pesce Panini** crispy cod, spicy aioli, watercress, tomatoes 13
- Nutella Panini** fig jam, mixed berries 8
- Grapefruit Brulee** 4 / **Fresh Fruit** 4 / **Bacon or Sweet Sausage** 4

PIETANZE & PASTA*Entree*

- Ravioli del Giorno** ravioli of the day 18
- Tonnarelli Cacio e Pepe** pecorino cheese, black pepper 16
- Gnocchi** tomato, garlic, basil, reggiano 18
- Maltagliati** butternut squash, mushrooms, asparagus, truffle oil 17
- Rigatoni** sweet fennel sausage, beef bolognese 17
- Carbonara** bucatini, guanciale, egg yolk, pecorino 18
- Pettine** scallops, wild mushrooms, polenta, asparagus salad 16
- Salmon** saffron risotto, pea pesto 24
- Pollo** herb chicken, polenta, haricot verts, natural jus 19
- Braciola di Maiale** pork chop, sweet potato hash, braised kale, apple mustard chutney 24

CARNE ARROSTI*Served with*

fingerling potatoes, brussels sprouts, garlic olive oil

- Hanger Steak** 23
- Bistecca** - Prime NY strip 28
- Costata di Manzo** - prime ribeye 29

WINE FEATURE**Lamezia Bianco DOC | Calabria gl 10 btl 40**

Flowery and fruity on the nose, while the palate is fresh, clean and balanced.

Cantele Salice Salentino Negroamaro Riserva Puglia gl 10 btl 40

Caramelized red fruits & juicy dark fruits, with a layering of tobacco, spice & earth, all balanced by smooth tannins & a refreshing acidity.

