

SALUMI**-cured sliced meats-**

Prosciutto di Parma
Speck smoked Prosciutto
Breseola air dried aged-beef
Sopressata sweet cured pork sausage
Porchetta roasted pork, fennel
Coppa Picante cured pork

FORMAGGI**-italian cheeses-**

Parmigiano Reggiano
Fiore di Sardegna
Cacio di Tartuffo
Taleggio
Robiola
Cambozola

8 each, four for 16, eight for 28

MOZZARELLA BAR

Burrata sweet and creamy, marinated tomato 12
Bufala delicate taste, Prosciutto di Parma 12
Sheep's Milk ricotta, English pea, walnut, honey, grilled bread 9

ANTIPASTI

Ribollita Soup white bean, escarole, ciabatta bread 8
Zucchini Blossoms stuffed with ricotta cheese 4/each

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

Calamari hot cherry pepper, zucchini 11
Polpo crispy octopus, potato, watercress 12
Quail stuffed with mushroom, ricotta, pesto oil 12
Arancini stuffed with luxardo cherry, burrata 9

INSALATA

Di Casa baby greens, radicchio, endive 7
Arugula parmigiano reggiano, lemon, cherry tomato 8
Caesar romaine heart, ciabatta crouton 8
Caprese tomato, fresh mozzarella, basil 9
Lattuga bibb lettuce, apple, gorgonzola, almond 9
Kale radicchio, parmigiano crisp, cucumber, marcona almond 10

ADD: chicken 5, shrimp 6, salmon 8,
 hanger steak 8, octopus 8

CONTORNI**-sides-**

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

\$25.00 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**PANINI****-served with-****mixed greens and side of home made chips**

Burger Vermont cheddar, lettuce, tomato 12
Verdure grilled vegetable, sundried tomato aioli 10
Bistecca shaved beef, onion, mushroom, spinach, horseradish 13
Prosciutto arugula, mozzarella, truffle oil, whole grain mustard 12
Polo chicken cutlet, arugula, pesto, roasted tomato 11
Pesce crispy cod, spicy aioli, watercress, tomato 13

PASTA FRESCA FATTO A MANO**-home made fresh pasta-**

Ravioli del Giorno ravioli of the day 15
Tonnarelli Cacio e Pepe pecorino cheese, black pepper 13
Gnocchi tomato, garlic, basil, parmigiano 15
Tagliatelle braised veal, mushroom, asparagus 17
Maltagliati butternut squash, mushroom, asparagus, truffle oil 14
Rigatoni sweet fennel sausage, beef bolognese 14
Tagliolini al Nero squid ink pasta, calamari, neonata, garlic 16
Garganelli speck, pea, radicchio, parmigiano cream 14
Orecchiette chicken, roasted tomato, arugula, pesto 15

*fresh gluten free pasta available upon request

PIETANZE**-entree-**

Merluzzo cod, escarole, white bean, tomato 16
Pettini scallop, wild mushroom, asparagus, polenta 18
Salmone saffron risotto, watercress, pesto 16
Saltimbocca chicken, prosciutto, arugula, mozzarella 14
Hanger Steak fingerling potato, Brussels sprout, garlic oil 18

WINE FEATURE**Planeta Segreta Grillo | Sicilia gl 12 btl 48**

Clear yellow colour with green reflections; on the nose the primary varietal aromas of citrus, white peach and tropical fruit. Fresh and smooth on the palate.

Castello di Fonterutoli Badiola | Toscana gl 12 btl 48

Soft and smooth palate, with flavors of wild blackberries and raspberries; well balanced with great depth and a long finish.

Chef & Owner Dorjan Puka**Executive Chef Will Burns**