



MEATS & CHEESES *one for 4.75, three for 14, five for 22*

## Meats

PROSCIUTTO DI PARMA: farmhouse ham aged for 16 months  
ECCO SALCHICHON: pork salami with majoram, mace, and white pepper  
FINOCCHIONA: fennel-seasoned salami  
COPPA: cured pork shoulder  
SPECK: smoked prosciutto  
SAUCISSON SEC: mild pork salami with garlic  
SOPRESSATA: coarse pork salami with clove  
TOSCANO: beef and pork salami  
CULACCIA: domestic heirloom prosciutto  
BRESAOLA: house-cured organic beef eye round

## Cheese *in descending order from mild to pungent*

GREEN HILL: Georgia; cow's milk; soft  
CANA DE OVEJA: Spain; sheep's milk; soft  
AGED GOUDA: Holland; cow's milk; firm  
PARMIGIANO-REGGIANO: Italy; cow's milk; hard  
ROBIOLA 3 MILKS: Italy; cow's, goat's and sheep's milk; soft  
CLOTH-BOUND CHEDDAR: Vermont; cow's milk; firm  
VERDE CAPRA: Italy; goat's milk; creamy blue  
FOURME D'AMBERT: France; cow's milk; blue  
LA PERAL: Spain; cow and sheep's milk; blue

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## Taste & Share

Mixed olives 4  
Italian-style pickled vegetables 5  
Marcona almonds 6  
Fried goat cheese, honey and black pepper 7  
Marinated white anchovies 7  
Piquillo peppers stuffed with braised shortrib 7  
Fried clams, mint, green onion and chilies 7

## Appetizers

Creamy turnip soup with candied pancetta 8  
Gem lettuce with local apples and cheddar 7  
Squid a la plancha, tomato and squid ink 9  
Oak-grilled asparagus and marinated tomato salad 8  
Pork belly tartine, rye bread, Georgia apples 9  
Roasted mushrooms, fonduta and farm egg 9

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## Wood Fired Pizzas

San Marzano tomatoes, house-made mozzarella and basil 13  
Roasted winter squash, comte, sweet and sour onions 14  
Salami, house-made mozzarella, gaeta olives 14  
Braised winter greens, house-made mozzarella, prosciutto 13

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## Pastas

Chili-braised pork with garlic and homemade pappardelle 16  
Semolina dumplings, winter squash, sage and brown butter 14  
Linguini with littleneck clams, garlic and parsley 13  
Bucatini with house-cured pancetta, spicy tomato sauce and pecorino 15

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## Mains

Seared strip steak, Sicilian-style, with tomato 24  
Mako shark a la plancha with oil-cured olives and hot chilis 20  
Roasted organic chicken thighs with salsa verde 13  
Roasted pork with tomato and rosemary 15  
Sautéed skate wing with wine, butter, pancetta and parsley 21

## Sides

Ribollita 6  
Roasted cauliflower, bagna cauda 5  
Sautéed pole beans with anchovy, fennel and sultanas 6  
Roasted Brussels sprouts with walnuts 6  
Pommes frites and house-made mayonnaise 4  
Roasted potatoes and pecorino 5