

APPETIZERS

Burratina e Prosciutto \$ 16

Burrata Cheese from Puglia, Prosciutto Crudo di Parma Aged 20M, EVOO, Olives, Cherry Tomatoes, Herbs Focaccia

Carpaccio di Zucchine e Burrata \$ 14

Burrata Cheese from Puglia, Zucchini Marinated in an Orange, Lemon, Lime Citronette, Olives, Cherry Tomatoes, Herbs Focaccia

Carpaccio di Filetto¹ \$ 15

Thinly Sliced Raw Beef Tenderloin, Citronette, Arugula, Italian Capers, Shaved Parmigiano-Reggiano Aged 24M

Bresaola e Parmigiano \$ 15

Air-dried Salted Italian Beef Aged 3M, Arugula, Cherry Tomatoes, Parmigiano-Reggiano Aged 24M, Lemon

Tartare di Tonno all'Italiana¹ \$ 18

Ahi Tuna Marinated in Orange, Lemon and Lime Citronette, Orange Pulp, Cucumbers, Burrata From Puglia, Chives, Fried Crackers

Tartare di Tonno Mediterranea¹ \$ 18

Ahi Tuna Marinated in Citronette, Olives, Sicilian Capers, Cherry Tomatoes, red Onions, Basil, Crackers



Insalata della Casa \$ 9

Organic fresh mixed Greens, Organic Cherry Tomatoes, Multigrain Croutons, Shaved Parmigiano Reggiano Aged 24M, Balsamic Dressing

Insalata Caprese \$ 12

Mozzarella Fiordilatte, Organic Heirloom Tomatoes, Arugula, EVOO, Balsamic Glaze from Modena
~ Add Mozzarella di Bufala Campana DOP* \$ 5
~ Add Prosciutto Crudo di Parma aged 20M \$ 4

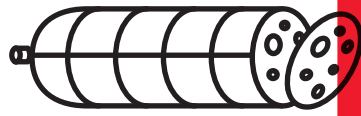
Insalata Siciliana \$ 12

Thinly Sliced Fennels, Orange Pulps, Red Onions, Olives, in an Orange, Lemon and Lime Citronette

Caesar Salad¹ \$ 10

Romaine Lettuce, Cherry Tomatoes, Multigrain Croutons, Homemade Caesar Dressing, Shaved Parmigiano-Reggiano Aged 24M
~ Add Anchovies \$ 4

Herbs Focaccia Bread \$ 4



TAGLIERI

Cold Cuts & Cheese Boards • BUILD YOUR OWN

3 for \$16 ~ 5 for \$21 ~ 7 for \$25

COLD CUTS

Bresaola • Air-dried salted Beef aged 3 months

Pancetta • Savory Cured Italian Bacon made of Pork Belly

Mortadella • Hashed Cured Pork with Pistacchio from Bologna

Prosciutto Crudo • Dry Cured Italian Ham from Parma, aged 20M

Prosciutto Cotto • Italian Cooked Ham from Parma

Spianata Calabria • Spicy Salame from Calabria

Porchetta • Savory, Fatty and Moist Boneless Italian Pork Roast

Speck • Dry-cured, Lightly Smoked Ham, Produced in South Tyrol

CHEESES

Hard Cheese from Parma, Aged 24M • **Parmigiano Reggiano**

Hard Salty Sheep's Milk Cheese from Sardinia • **Pecorino Sardo**

Extra-Aged, Hard, Salty, Sheep's Milk • **Pecorino Sardo Extra-Vecchio**

Cow's Milk Cheese from the Alpine area of Asiago Plateau • **Asiago**

Smoked, Cow's Milk, Vesuvio Area • **Smoked Provola di Agerola**

Veined Italian Blue Cheese • **Gorgonzola Dolce**

Semisoft, Mature Cheese, with a Strong Aroma • **Taleggio**

Delicate, Soft and Creamy Cow's-milk Cheese • **Crescenza**

SPECIALTY FOCACCE

NUVOLA

Crispy, Fluffy, 48 Hours Natural Rising Bread with 85% Hydration and Topped with:

(serves 2 people)

Prosciutto & Burrata \$ 25

Prosciutto Crudo di Parma Aged 20M, Burrata Cheese from Puglia

Gourmet Spicy Meat \$ 29

San Marzano DOP^{*} Tomato Sauce, Porchetta (Pork Roast), Nduja (Spicy Spreadable Salame), Burrata Cheese from Puglia, Red Onions, Spicy EVOO

Gourmet Margherita \$ 21

Yellow Whole Peeled Tomatoes, Mozzarella Fiordilatte, Basil Pesto, Fresh Basil, Oregano, EVOO

SCROCCHIARELLA

Crunchy Focaccia Bread Made with Stone Ground Whole Wheat Flour and Filled with:

Prosciutto \$ 22

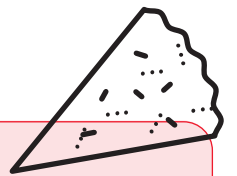
Prosciutto Crudo di Parma aged 20M, Imported Burrata Pugliese, Cherry Tomatoes, Mixed Greens

Porchetta \$ 21

Porchetta (Pork Roast), Imported Burrata Pugliese, Cherry Tomatoes, Mixed Greens, Shaved Parmigiano-Reggiano Aged 24M

Vegetarian \$ 21

Mixed Organic Grilled Veggies, Imported Burrata Pugliese, Cherry Tomatoes, Mixed Greens, Shaved Parmigiano-Reggiano aged 24M



¹Consuming raw meats, poultry, seafood or eggs may increase the risk of foodborne illness;

*DOP: Protected Designation of Origin