

## AFFETTATI

### CURED MEATS

#### PROSCIUTTO DI SAN DANIELE...14

known for its aroma and sweetness to the palate

#### MORTADELLA.....9

pistachio flavored cured meat from bologna

#### COPPA.....10

seasoned with salt, pepper and wine air-dried for several months

#### SOPRESSATA.....9

larger version of seasoned salame, aged longer

#### SPECK.....13

smoked prosciutto aromatized with black pepper

#### CACCIATORINO.....9

air-dried sausage known in Italy as the "Hunter's Snack"

#### PARMA COTTO.....9

parma ham marinated in savory brine then cooked

#### PANCETTA.....9

air-dried seasoned pork belly

#### SPECK & TALEGGIO.....16

smoked prosciutto with taleggio (cavern-aged soft mild cheese)

#### PROSCIUTTO & MOZZARELLA...16

Prosciutto San Daniele with buffalo mozzarella

## IL PIATTO DEL CASARO

### ASSORTED CHEESE BOARD

CHOICE OF 2 CHEESES.....17

CHOICE OF 3 CHEESES.....22

CHOICE OF 4 CHEESES.....28

CHOICE OF 5 CHEESES.....32

## FORMAGGI

PARMIGIANO.....13

cow's milk, aged 2 years, hard texture  
Emiglia Romagna

GORGONZOLA PICCANTE.....11.5

cow's milk, matured, pungent, Piemonte

CACIOTTA AL TARTUFO.....13

cow's and sheep's milk with truffle Toscana

UBRIACO VENETO.....13.5

cow's milk aged in wine, Veneto

CACIOVALLO.....12

buffalo's and cow's milk, mild, Campania

AURICCHIO PROVOLONE.....12

cow's milk, aged 6 months, firm texture,  
Lombardy

CABRA.....13

aged goat cheese, hard texture, Sardegna

TALEGGIO.....12

cow's milk, soft and creamy, aged in cavern  
Lombardia

ROBIOLA.....13.5

cow's milk, mild, creamy, Lombardia

ASIAGO.....12.5

cow's milk, soft, semi-aged, Veneto

PECORINO TOSCANO.....12.5

sheep's milk, semi aged, Toscana

MOZZARELLA DI BUFALA.....14

fresh buffalo milk mozzarella, Campania

FONTINA.....12

soft and mild, cow's milk, Piemonte

MONTASIO.....12.5

free-range cow's milk, mild, Friuli

## ANTIPASTI TO SHARE

### SERVES TWO PEOPLE

#### ANTIPASTO MISTO 26

cured meat platter, San Daniele prosciutto, Speck Coppa, Mortadella and Sopressata, garnished with cerignola olives, Parmigiano-Reggiano, artichokes cipollini onions and sweet cherry peppers

#### ANTIPASTO VEGETARIANO 19

grilled, marinated and pickled vegetables with buffalo mozzarella and sundried tomatoes sprinkled with basil oil and balsamic glaze

## CHISOLINO

### EMILIAN-STYLE FOCACCIA

ROBIOLA CHEESE AND BLACK TRUFFLES.....	10
PIZZA-STYLE FOCACCIA, TOMATO, MOZZARELLA AND PESTO.....	8

## CARTA DA MUSICA CONDITA

### PAPER THIN SARDINIAN FLAT BREAD

EXTRA VIRGIN OLIVE OIL AND PARMIGIANO CHEESE.....	8
ROSEMARY OIL AND FLOR DE SEL (PURE SEA SALT).....	7
TRUFFLE OIL AND SHAVED TRUFFLE CHEESE.....	8

## BRUSCHETTE

POMODORI SECCHI.....	7
sundried tomato puree, pesto and pine nuts	
RICOTTA.....	8
sheep cheese, black truffle honey	
FUNGHI.....	7
wild mushrooms, arugola, Parmigiano	
SALCICCIA.....	7
grilled ciabatta bread with ground salciccia and Stracchino cheese	
CARCIOFI.....	8
grilled ciabatta bread, ragout of artichoke smelted Pecorino cheese	

# PRIMI

<b>POLENTA TARTUFATA</b> fresh polenta filled with robiola cheese in a black truffle sauce.....	14
<b>BURRATA BARESE</b> creamy mozzarella with yellow beef tomatoes, fava beans and balsamic glaze.....	15
<b>INVOLTINI DI MELANZANE</b> baked eggplant stuffed with ricotta, spinach, mozzarella in a pink sauce..	15
<b>CARCIOFI FRITTI</b> pan fried baby artichokes tossed with rosemary and Parmigiano cheese.....	14
<b>SPIEDINO DI GAMBERETTI</b> grilled shrimp skewer over a plum tomato, avocado and palmito salad.....	14
<b>POLPETTINE DI VITELLO</b> mini veal meatballs cooked in a savory tomato sauce, grilled ciabatta bread...	12
<b>CALAMARI GRIGLIATI</b> lightly breaded grilled calamari, baby arugola, frisee, confetti tomatoes.....	15
<b>VELLUTATA DI ZUCCHINI</b> smooth zucchini & saffron soup topped with sundried tomato oil.....	11
<b>MOZZARELLA IN CAMICIA</b> mozzarella wrapped in prosciutto, breaded & baked in tomato sauce.....	14
<b>BRESAOLA DI MANZO</b> italian beef prosciutto, chiodini wild mushrooms, baby arugola shaved Parmigiano-Reggiano.....	16
<b>CAPRESE DI BUFALA</b> buffalo mozzarella, vine tomatoes, fresh basil and roasted peppers.....	14

# INSALATE

<b>INSALATA BIANCA</b> white salad with endive, baby artichokes, mushrooms, shaved fennel hearts of palm and shaved parmigiano.....	15
<b>INSALATA DI BARBABIETOLE</b> red beets, goat cheese, fava bean salad, on a bed of mache balsamic dressing.....	13
<b>INSALATA DI PERE E GORGONZOLA</b> frisee, poached pear, gorgonzola cheese, walnuts and fig syrup...	14
<b>INSALATA DI CARCIOFI</b> baby artichoke salad, arugola, shaved parmigiano cheese, lemon dressing.....	13

..... JOIN US FOR MEATBALL MONDAY .....

# SECONDI

## **GNOCCHI DI RICOTTA.....21**

home made ricotta gnocchi in a creamy black truffle and chive sauce

## **FETTUCCINE CON GAMBERI E ZUCCHINE.....21**

fettuccine with shrimp, yellow pattypan squash, zucchini, shallots and grape tomatoes, sauted in extra virgin olive oil and white wine

## **BIGOLETTI DI BARBABIETOLE.....20**

home made red beet fingerling gnocchi in a gorgonzola sauce with baby spinach and yellow grape tomatoes

## **PENNE GRATINATE.....19**

penne baked with fresh tomato, porcini mushrooms and parmigiano cheese

## **PAPPARDELLE AL RAGU DI VITELLO.....21**

home made pasta ribbons sautéed with ragout of veal and montasio cheese

## **CAVATELLI AL FIOR DI PESTO.....20**

home made pasta shells in a light & creamy pesto sauce topped with shaved ricotta

## **MEZZELUNE ALLA BOSCAIOLA.....21**

half-moon shaped ravioli filled with prosciutto and mozzarella, served in a creamy wild mushroom sauce

## **CONTORNI**

**ROSEMARY POTATOES.....7**

**STEAMED ASPARAGUS.....9**

**SPINACH GARLIC & OIL.....8**

**BRUSSELS SPROUTS & PANCETTA.....10**

## **STROZZAPRETI DI GRANO ARSO.....19**

toasted wheat strozzapreti with fresh tomato basil and melted mozzarella

## **MELANZANE ALLA PARMIGIANA.....19**

layers of eggplant baked with tomato sauce basil and parmigiano-reggiano

## **BRODETTO DI PESCE.....29**

head on shrimp, scallops, octopus & white fish cooked in a savory white wine & tomato broth served with grilled ciabatta bread

## **GAMBERONI GRIGLIATI.....27**

grilled jumbo shrimp with braised sweet peppers and pesto sauce

## **SALMONE ALLA MOSTARDA.....24**

fillet of salmon in a creamy dijon mustard sauce

## **SOGLIOLA AL BURRO DI PORCINI...26**

fillet of lemon sole in a white wine and lemon sauce carved potatoes and zucchini puree

## **BATTUTA DI POLLO.....21**

paillard style free range chicken breast marinated in lemon & rosemary

## **POLLO ALLA PARTENOPEA.....22**

breast of chicken filled with caciocavallo cheese with plum tomato sauce and artichokes (25 min)

## **PETTO D'ANATRA.....25**

pan seared breast of duck in a thyme sauce served with sautéed oyster mushrooms, spinach & fingerling potatoes

## **VITELLO GRATINATO CON MELANZANE.....26**

veal topped with Italian eggplant and soft pecorino cheese in a rosemary sauce

## **COSTE DI MANZO BRASATE.....24**

braised short ribs of beef served off the bone with a panseared potato & rosemary cake

..... PRIVATE ROOM AVAILABLE .....