

Artisanal Cheese Selection

3 Cheese 15

5 Cheese 21

7 Cheeses 27

House Stretched Fresh Mozzarella
Cow's Milk, Soft

Brie de Meaux
France, Cow's Milk, Soft

Tete de Moine
Switzerland, Cow's Milk, Semi – Hard

Gorgonzola Piccante
Italy, Cow's Milk Smooth

Bufala Mozzarella
Buffalo Milk, Soft

Manchego
Spain, Sheep's Milk, Hard

Goat Cheese
France, Aged, Creamy, Soft

Truffle Tremor
California, Goat's Milk, Semi –Soft

Caciocavallo
Italy, Cow's Milk, Aged, Hard

Morbier
France, Raw Cow's Milk, Soft

Taleggio
Italy, Cave Ripened Cow's Milk, Soft

Parmigiano Reggiano
Italy, Cow's Milk, Hard

Meat Selection

Select 4 Cured Meats 17

Lardo
Sopressata
Bresaola
Prosciutto de Parma

Coppa
Hot Capicola
Finochiana Salami
Duck Prosciutto

STUZZICHINI

- Brussels Sprouts, Prosciutto & Breadcrumbs 8
- Duck Fat Sauteed Fingerling Potato, Chick Peas, Herb & Pesto Cream 8
- Calamari Fritti, Tomato Basil Sauce 8
- Clam Or Mussels, Garlic & White Wine Or Marinara Sauce 13
- Ricotta Potato Gnocchi, Light Herb Cream 8
- Meatballs, Marinara & Parmesan 9
- Porcini Mushroom Tart, Aged Balsamic & Extra Virgin Olive Oil 10
- Grilled Lamb Chop, Tuscan Bean 11
- Fregola, Asparagus, Saffron 10
- Farro, Portobello Mushroom 10
- Mixed Olives 7

GRILLED FLAT BREAD

- Margherita, Tomato, Mozzarella 14
- Prosciutto, Salami & Sage 14
- White Cheese & Basil 14

DOLCI

8

Limoncello Soufflé
Almond Butter Cookies

Tiramisu Semifreddo
A Frozen Twist On The Classic

Zeppole
Warm Ricotta Doughnuts Drizzled with Honey,
Citrus Salad

Caramel Affogatto
Caramel Ice Cream, Shot Of Espresso

Chioccolato
Flourless Chocolate Torte & Hazelnut Ice Cream

Gelato & Sorbet
Chocolate, Vanilla, Pistachio Cherry,
Strawberry & Orange