

AFFETTATI

CURED MEATS

PROSCIUTTO DI SAN DANIELE....16

known for its aroma and sweetness to the palate

MORTADELLA.....10

pistachio flavored cured meat from bologna

COPPA.....10

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

SOPRESSATA.....10

larger version of seasoned salame, aged longer

SPECK.....15

smoked prosciutto aromatized with black pepper

CACCIATORINO.....10

air-dried sausage known in Italy as the

“Hunter’s Snack”

PANCETTA.....10

air-dried seasoned pork belly

SPECK & TALEGGIO.....18

smoked prosciutto with taleggio

(cavern-aged soft mild cheese)

PROSCIUTTO & MOZZARELLA...18

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.....14

cow’s milk, aged 2 years, hard texture

Emiglia Romagna

GORGONZOLA PICCANTE.....12

cow’s milk, matured, pungent, Piemonte

CACIOTTA AL TARTUFO.....13

cow’s and sheep’s milk with truffle Toscana

UBRIACO VENETO.....14

cow’s milk aged in wine, Veneto

CACIOVALLO.....13

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

CABRA.....14

aged goat cheese, hard texture, Sardegna

TALEGGIO.....14

cow’s milk, soft and creamy, aged in cavern

Lombardia

ROBIOLA.....14

cow’s milk, mild, creamy, Lombardia

ASIAGO.....14

cow’s milk, soft, semi-aged, Veneto

PECORINO TOSCANO.....13

sheep’s milk, semi aged, Toscana

MOZZARELLA DI BUFALA.....15

fresh buffalo milk mozzarella, Campania

MONTASIO.....13

free-range cow’s milk, mild, Friuli

ANTIPASTI TO SHARE

SERVES TWO PEOPLE

ANTIPASTO MISTO 28

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 21

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.....	11
PIZZA-STYLE FOCACCIA, TOMATO, MOZZARELLA AND PESTO.....	9

CARTA DA MUSICA CONDITA

PAPER THIN SARDINIAN FLAT BREAD

EXTRA VIRGIN OLIVE OIL AND PARMIGIANO CHEESE.....	9
ROSEMARY OIL AND FLOR DE SEL (PURE SEA SALT).....	8
TRUFFLE OIL AND SHAVED TRUFFLE CHEESE.....	9

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.....	9
grilled ciabatta bread with ground salciccia and Stracchino cheese	
CARCIOFI.....	9
grilled ciabatta bread, ragout of artichoke melted Pecorino cheese	

PRIMI

POLENTA TARTUFATA fresh polenta filled with robiola cheese in a black truffle sauce.....	18
BURRATA BARESE creamy mozzarella with yellow beef tomatoes, fava beans and balsamic glaze.....	17
INVOLTINI DI MELANZANE baked eggplant stuffed with ricotta, spinach, mozzarella in a pink sauce..	17
CARCIOFI FRITTI pan fried baby artichokes tossed with rosemary and Parmigiano cheese.....	14
SPIEDINO DI GAMBERETTI grilled shrimp skewer over a plum tomato, avocado and palmito salad.....	16
POLPETTINE DI VITELLO mini veal meatballs cooked in a savory tomato sauce, grilled ciabatta bread...	14
CALAMARI GRIGLIATI lightly breaded grilled calamari, baby arugola, frisee, confetti tomatoes.....	17
VELLUTATA DI ZUCCHINI smooth zucchini & saffron soup topped with sundried tomato oil.....	12
MOZZARELLA IN CAMICIA mozzarella wrapped in prosciutto, breaded & baked in tomato sauce.....	16
CARPACCIO DI MANZO beef carpaccio, chiodini wild mushrooms, baby arugola.....	18
CAPRESE DI BUFALA buffalo mozzarella, vine tomatoes, fresh basil and roasted peppers.....	16

INSALATE

INSALATA BIANCA white salad with endive, baby artichokes, mushrooms, shaved fennel hearts of palm and shaved parmigiano.....	17
INSALATA DI BARBABIETOLE red beets, goat cheese, fava bean salad, on a bed of mache balsamic dressing.....	15
INSALATA DI PERE E GORGONZOLA frisee, poached pear, gorgonzola cheese, walnuts and fig syrup...	16
INSALATA DI CARCIOFI baby artichoke salad, arugola, shaved parmigiano cheese, lemon dressing.....	15
INSALATA MISTA mixed leaves, cherry tomatoes, shaved carrots, balsamic dressing.....	14

..... JOIN US FOR MEATBALL MONDAY

SECONDI

GNOCCHI DI RICOTTA.....23

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

FETTUCCINE CON GAMBERI E ZUCCHINE.....23

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

BIGOLETTI DI BARBABIETOLE.....23

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

PENNE GRATINATE.....22

penne baked with fresh tomato, porcini mushrooms and parmigiano cheese

PAPPARDELLE AL RAGU DI VITELLO.....23

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

CAVATELLI AL FIOR DI PESTO.....22

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

MEZZELUNE ALLA BOSCAIOLA....24

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

CONTORNI

ROSEMARY POTATOES.....8

STEAMED ASPARAGUS.....11

SPINACH GARLIC & OIL.....10

BRUSSELS SPROUTS & PANCETTA.....12

RIGATONI ALLA SICILIANA.....24

rigatoni with fresh tomato, eggplant and shaved ricotta

MELANZANE ALLA PARMIGIANA.....23

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

BRODETTO DI PESCE.....31

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

GAMBERONI GRIGLIATI.....29

grilled jumbo shrimp with braised sweet peppers and pesto sauce

SALMONE ALLA MOSTARDA.....26

fillet of salmon in a creamy dijon mustard sauce

SOGLIOLA AL BURRO DI PORCINI...28

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

BATTUTA DI POLLO.....24

paillard style free range chicken breast marinated in lemon & rosemary served with capponata

POLLO ALLA PARTENOPEA.....25

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

PETTO D'ANATRA.....27

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

VITELLO GRATINATO CON MELANZANE.....28

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

COSTE DI MANZO BRASATE.....28

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

..... PRIVATE ROOM AVAILABLE