



## The Antipasto Bar

A market selection of fresh bites

Each item .....	\$4 <sup>00</sup>
3 items .....	\$10 <sup>00</sup>
5 items .....	\$16 <sup>50</sup>
7 items .....	\$22 <sup>50</sup>

Leek tartlette  
Ceci bean salad  
Marinated pickled sardines  
Baby carrots *agrodolce*  
Cauliflower salad  
Mussels and lemon  
Celeriac salad

## Affettati e formaggi

**Prosciutto plate** ..... \$10<sup>50</sup>

Hand-sliced prosciutto from Parma. Served with seasonal fruit mostarda.

A selection of house, artisan, and imported cured meats.

Small (for 1 - 2) .....	\$12 <sup>00</sup>
Medium (for 3 - 4) .....	\$18 <sup>00</sup>
Large (for 5 - 7) .....	\$23 <sup>00</sup>

A selection of artisan, regional, and international cheeses. Offering changes based on season, ripeness, and availability.

Small (for 1 - 2) .....	\$13 <sup>00</sup>
Medium (for 3 - 4) .....	\$19 <sup>00</sup>
Large (for 5 - 7) .....	\$25 <sup>00</sup>

## Accompaniments

**House-pickled mixed vegetables** ..... \$4<sup>00</sup>

**Mixed olives** ..... \$5<sup>00</sup>

A mixture of fine Italian olives marinated with citrus and herbs.

**Assorted breads** ..... \$5<sup>00</sup>

Herbed crackers, *grissini*, and grilled flatbread.

**Olive oil flight** ..... \$5<sup>00</sup>

A trio of artisan-produced extra virgin olive oils selected to display the range of color, flavor, and mouth-feel of premium oil. Served with Firebrand baguette.

## Stuzzichini

**Fondue of alpine cheeses spiked with white wine** ..... \$9<sup>50</sup>

Served with garlic rubbed crostini for dipping.

**Polpettini di baccala** ..... \$8<sup>50</sup>

Small balls of puréed salt cod fried to golden perfection.

Served with *salsa verde* and lemon.

## Insalate

**Shaved fennel and citrus salad** ..... \$8<sup>00</sup>

Classic southern Italian winter harvest dish. Ours with blood oranges, EVOO, and Parmigiano-Reggiano.

**Wild boar and radicchio salad** ..... \$10<sup>50</sup>

Discovered during a trip to Trieste. Served table side with an exquisite olive oil, sea salt, and fresh cracked pepper.

## Zuppe e minestre

**Soup of cannellini beans and lacinato kale** ..... \$7<sup>50</sup>

Inspired by the Tuscan classic *Incafolata*. A rustic and warming soup thickened with polenta.

**Chickpea and pork stew** ..... \$8<sup>50</sup>

When the bitter cold winds drive over the Cottian Alps, Piemontese warm up with this hearty soup of chickpeas and pulled pork ribs. Oink!

## Bruschette

**Egg, truffle salt, and Parmigiano-Reggiano** ..... \$11<sup>50</sup>

**Beans-n-greens** ..... \$9<sup>50</sup>

Slow-cooked cannellini beans layered on garlic-sautéed chard.

**Lidia's savory apple spread with ham and cheese** ..... \$10<sup>50</sup>

Fine ham layered with oozy, melty Emmental cheese finished with a savory-spicy-sweet apple horseradish sauce.

**Honey-braised endive** ..... \$8<sup>50</sup>

Simple, rustic, elegant. A tinge of sweet with winter warmth.



## Pasta

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**Pappardelle with slow-braised rabbit** ..... \$14<sup>50</sup>

House-made egg noodles cut wide and served with our classic divine braise of rabbit.

**Tajarin all'albese** ..... \$12<sup>50</sup>

Inspired by a dish savored by the royal courts of Alba. Threads of rich egg pasta ribbons tossed with an earthy sauce of chicken liver and Parmigiano-Reggiano.

**Squid ink ravioli** ..... \$15<sup>50</sup>

Ravioli filled with a creamy crab filling and finished with sea urchin butter.

**Trofie with cream and sausage sauce** ..... \$14<sup>50</sup>

A small twist of pasta with a sauce of fresh cream, Parmigiano-Reggiano, and house-made sausage.

**Bucatini alla Gangivecchio** ..... \$12<sup>50</sup>

A recipe inspired by one of our favorite agriturismo in Sicily. A savory-sweet sauté of Romanesco cauliflower, chard, pancetta, anchovy, pine nuts and raisins with a thick spaghetti-type noodle.

## Piatti

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**Oxtail braised in red wine and juniper berry** ..... \$20<sup>50</sup>

Finish your run down *Kronplatz* and tuck into a *stübe* for a bowl of *spezzatino di coda di manzo*. Yes, this is Italy.

**Pollo alla cacciatora** ..... \$18<sup>50</sup>

All those "caccitore" you ate as a kid really do have a true regional lineage. Our version interprets a Northern theme: chicken braised in white wine with black trumpet mushrooms, olives, and sweet red peppers.

**Grilled whole fish** ..... \$24<sup>00</sup>

A whole branzino marinated in bread crumbs and rosemary. Grilled to perfection.

**Polpetta** ..... \$15<sup>50</sup>

House-ground veal, pork, and beef. Finished in a rich tomato, chard, and onion sauce.

**Polpetta di melanzane** ..... \$14<sup>50</sup>

For the vegetarian in all of us...eggplant, pine nuts, with a touch of raisin; finished in a light tomato sauce. Meaty, but no meat in sight.

## Contorni

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**Canderli** ..... \$6<sup>50</sup>

Bread and cheese dumplings popular in the Tyrolean-influenced regions of Italy. Great for mopping up sauce!

**Seasonal greens** ..... \$5<sup>00</sup>**Caramelized baby turnips and their greens** ..... \$5<sup>00</sup>

## Dolci

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**Napolean of huckleberry semifreddo and thyme cookies** ..... \$8<sup>00</sup>**Spiced chestnut cake with apple, brandy caramel, and mascarpone cream** ..... \$8<sup>00</sup>**Treviso chocolate trifle** ..... \$8<sup>00</sup>

A killer combination of chocolate, espresso, marsala, and mascarpone. Tiramisu, Bar Bambino style.

**Vanilla gelato** ..... \$6<sup>50</sup>**with amarena cherries** ..... \$8<sup>00</sup>**with 15-year-old aged balsamico** ..... \$8<sup>00</sup>**A selection of gelato and sorbetto from Cici** ..... \$7<sup>00</sup>

A passion for Italy, cycling, and great food...no wonder we love these guys. We're excited to showcase Cici's exceptional product. Organic dairy and seasonal flavorings. *Bellissimo!*

**Serving  
Lunch**

Tuesday - Friday 11:00am - 4:00pm

Saturday 12:00pm - 4:00pm

**Dinner**

Tuesday - Thursday 4:00pm - 11:00pm

Friday - Saturday 4:00pm - 12:00am

**Supper**

Sunday - Monday 5:00pm - 10:00pm