



Affettati e formaggi

Our curated selection of cured meats includes house-made and local, regional, national, and international artisan-produced selections.

Regular (for 1 - 2)	14
Big (for 3 - 4)	19

Our dedicated team of mongers select cheeses from the New World and Old to offer a fine selection of perfectly cared for and ripened cheese for your enjoyment and edification. Offered with house made rye-seeded crackers and a variety of palate-completing accompaniments.

Regular (for 1 - 2)	15
Big (for 3 - 4)	20

Stuzzichini

Fondue of mountain pasture cheeses 12
A melty blend of *Fontina* and *Montasio* spiked with white wine and served with garlic-rubbed *crostini*.

Pickled herring 8
Marinated fresh herring fillets served with a creamy dill egg salad.

Cauliflower florets 6
Cauliflower dipped in *Parmigiano-Reggiano* batter, fried to golden and tossed in lemon, parsley and paprika salt.

Olives all' ascolana 6
Our Italian aunt's recipe. Green *cerignola* olives stuffed with pork, *prosciutto*, and *pecorino*. Breaded and fried.

Olives + Pickles + Bread 10
Olives marinated with citrus and herbs, house-pickled vegetables, grilled flatbread, and *grissini*.

Olio d'oliva Flight

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 slices of our house made pretzel loaf. 6

Occhipinti
Sicilia, Italy

Tiburtini
Lazio, Italy

Aldo Armato
Liguria, Italy

Primi

Octopus carpaccio 14
Octopus terrine with a mint, lemon and toasted paprika flake infused extra virgin olive oil.

Beet, cucumber and pumpkin seed salad 13
Roasted baby beets, crisp cucumber, toasted pumpkin seeds, wild baby arugula and Styrian pumpkin seed oil dressing.

Crisp pork belly and apple sauce 14
Perfect partners! Seared slow-braised pork belly and caramelized apple butter served with fresh apple and fennel slaw.

Roasted chestnut soup 12
A decadent purée of roasted chestnuts, celery root, hedgehog mushrooms, shallots and cream with a splash of brandy.

Dill, beet and vodka cured salmon on grilled flatbread 14
House-cured salmon served on grilled flatbread with freshly made sour cream and crushed sea salt.

Pasta

Ravioli with ricotta, artichoke and bacon 17
Ravioli stuffed with fresh sheep's milk ricotta and tossed with first of the season baby artichokes, crispy Tamworth bacon and shaved *pecorino*.

p Gargati with Kalocsa pepper pork ragu 18
Hand extruded *rigatoni*-styled pasta with a hearty Duroc pork braise highlighted with select *Kalocsa* air-dried peppers.

p Pappardelle with sugo di coniglio 18
Our signature slow-braise of rabbit, porcini, *pancetta* and sage. Tossed with egg yolk *pappardelle* and finished with *Parmigiano-Reggiano*.

Goat cheese dumplings with black kale and walnut 18
Our stylized version of Viennese *topfenknödel*. Dumplings of goat cheese, *mascarpone* and semolina served with wilted Lacinato kale and crushed walnuts.

(all pastas are house-made; p = gluten free option available)



Piatti

Carso-style guinea hen with sauerkraut 28

From arguably the world's most dynamic wine growing region comes inspired cuisine to match. Caraway-rubbed guinea fowl and crispy *speck* are roasted and steamed over a braise of sauerkraut and white wine.

Grilled rock cod with endive and citronette 27

Grilled, crispy-skinned local rock cod, fresh calamari and wedges of Belgian endive dressed with a warm vinaigrette of seasonally selected citrus.

Roasted pork, savoy cabbage and dried plum 28

Crispy *prosciutto*-wrapped pork tenderloin served with pan-roasted cabbage leaves, accented with Riesling soaked prunes and crushed juniper berry.

Foraged mushroom and heirloom potato stew 26

Our refinement of a dish typical of the forested rolling hills of Slovenia. Local mushrooms, heirloom potatoes, and escarole in a rich broth finished with a dollop of sour cream and torn dill.

Contorni

Wilted blooming kale 7

A delicious selection of flowering kale leaves with smashed garlic and *zante* currants.

Braised chestnut beans 8

A nutty heirloom lima bean slowly cooked to tender and dressed with a *prosciutto* vinaigrette.

Dolci

Roasted Bosc pear with fruit and nut cake 9

A honey-roasted pear served with a slice of walnut fruit cake, crème fraîche, and a splash of house made *nocino*.

Honey pine nut *crostata* 9

A tart of toasted pine nuts and honey custard with a hint of rosemary. Served with a slice of *Fourme d'Ambert*.

Rigo Jancsi 9

Our take on the traditional Hungarian cake: TCHO chocolate mousse between layers of chocolate cake with cinnamon and paprika.

Vanilla *gelato* 7

with crushed lavender, olive oil, and sea salt 8

Affogato 5

A selection of *gelato* and *sorbetto* from Noci 7

A passion for Italy, cycling, and great food...no wonder we love these guys. Organic dairy and seasonal flavors. *Bellissimo!*

Serving

Monday - Thursday 530pm - 1000pm

Friday - Saturday 500pm - 1200am