



## 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)	13
Big (for 3 - 4)	18

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 walnut bread and a variety of palate-completing accompaniments.

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

**Ploughman's Platter** ..... 15  
The farmer's hearty picnic! A bountiful board of cured meats, hard cheeses, grilled flatbread, and accompaniments.

## Primi

**Marinated Monterey Bay sardines with chopped egg salad** ..... 6

**Frico with Spring mix** ..... 7

**House-made potato and pork sausage with caraway kraut** ..... 8

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

**Crispy artichoke and arugula salad** ..... 12  
Pickled then fried artichoke hearts tossed with arugula and shaved *Parmigiano-Reggiano*.

**Grilled octopus and radicchio salad** ..... 12  
Lemon and rosemary marinated octopus, grilled to perfection, tossed with radicchio, and finished with a generous drizzle of aged *balsamico*.

**Soup of the day** ..... 8

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

## Bar Bambino Lunch Trios

**Soup | Salad | Panino** ..... 13  
A cup of soup, green salad, and half of the panino of the day.

**Soup | Salad | Pasta** ..... 14  
A cup of soup, green salad, and a half order of pasta of the day.

## De Pane

**Tuna and lemon aioli with olive tapenade** ..... 12

**Roasted beet, fromage blanc and walnut pesto** ..... 12

**Roasted chicken, fontina and caramelized onion** ..... 12

**Pea and mint bruschetta** ..... 12  
A brilliant puree of pea and mint served on a slice of grilled garlic-rubbed Italian batard and finished with shaved *pecorino*.

**Alpine ham and cheese bruschetta** ..... 12  
Ham, Montasio cheese, and horseradish kraut on grilled country bread.

**Spring minestra** ..... 8  
A vegetarian soup made with the best Spring has to offer: Spring garlic, podded peas, asparagus, and baby squashes. Enriched with cannellini beans and *Parmigiano-Reggiano*.

## Secondi

**Goat's cheese and semolina dumplings with kale and walnuts** ..... 16  
Goat's cheese, mascarpone and semolina dumplings served with wilted Lacinato kale and crushed walnuts.

**Risotto of pearl barley with braised lamb** ..... 18  
Slow-braised Spring lamb shoulder with creamy pearl barley finished with mint for a fresh pop in each yummy bite.

**Pollo alla cacciatora** ..... 22  
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.

**Horseradish crusted fish on a warm salad of beets, radish, and cress** ..... 24  
Monger's selection of local, sustainable fish, crusted in horseradish, served over cren and a warm salad of beets, heirloom radishes, and cress.