

PINSA

is a flatbread that was once prepared by peasants outside the imperial walls during the roman empire. montesacro is the first "pinseria" in the united states. it presents a modern take on pinsa that is made with a blend of rice, soy and wheat flour imported directly from rome, all gmo free. it is low-fat, low-calorie and easy to digest.

centocelle - mozzarella, tomato, artichokes, mushroom, olives, egg, prosciutto.....	\$17
collatina - buffalo mozzarella, rucola, cherry tomato.....	\$16
mandrione - mozzarella, gorgonzola & radicchio.....	\$17
maranella - burrata, broccolini, spicy pork sausage.....	\$18
margherita - tomato, mozzarella, basil.....	\$15
montesacro - stracciatella, kale, peperoncini, garum.....	\$16
pietralata - mozzarella, bottarga, marjoram, extra virgin olive oil.....	\$19
quadraro - tomato, red onion, pancetta, pecorino.....	\$17
san lorenzo - tomato & mushroom.....	\$15

INSALATE

caprese- heirloom tomato, buffalo mozzarella, basil.....	\$12
capovolo nero- kale, anchovy vinaigrette, shaved pecorino, marinated anchovy.....	\$10
panzanella - tomato, bread crouton, red onion, capers, cucumber, oregano.....	\$11
rapette - beets, farmers market greens, sunflower seeds, chives, goat cheese.....	\$12
rughetta - rucola, lemon, shaved parmigiano reggiano.....	\$7

PANINI served on casareccio bread with farmers market greens (lunch only)

gambuccio e stracchino - prosciutto shank, soft crescenza cheese.....	\$11
mortadella e provolone.....	\$11
olive oil cured vegetables, buffalo mozzarella.....	\$11

SOTT'OLI

house-marinated vegetables in extra virgin olive oil, parsley, chili flakes, garlic.....	1/\$5 - 3/\$12
olives zucchini oven-dried tomato, capers spanish boquerones	
bell peppers eggplant mushrooms	

porchetta - slow-roasted pork.....	\$10
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FORMAGGI.....1/\$6 - 3/\$15

- brie l'original (cow, france)
- camembert di bufala (bufalo, lombardy)
- fourme d'ambert (cow france)
- manchego (sheep, spain)
- northern gold (cow, california)
- pecorino siciliano (sheep, sicilia)
- primo sale peperoncino
- robiola due lattini (cow, sheep, piemonte)
- stracchino vedeseta (cow, lombardia)

SALUMI.....1/\$6 - 3/\$15

- cacciatorini
- finocchiona
- mortadella pistacchio
- 'nduja
- pancetta arrotolata
- prosciutto di parma

TAGLIERE MISTO

selection of cheese and salumi.....	\$22
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SOFT

DRINKS.....\$5

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| aranciata rossa, san Pellegrino (lombardia, Italy) | cedrata, baladin (piemonte, Italy) |
| spuma, baladin (piemonte, Italy) | cola, baladin (piemonte, Italy) |
| caesura, luigia (piemonte, Italy) | |



DOLCI

CIAMBELLINE ALL'OLIO E VINO

RING-SHAPED BISCOTTI MADE WITH OLIVE OIL AND WINE..... \$5

CROSTATA DI VISCIOLE

WILD CHERRY TART..... \$7

MACEDONIA DI FRUTTA

SEASONAL FRUIT SALAD..... \$9

PINSA ALLA NUTELLA

NUTELLA AND MASCARPONE STUFFED PINSA..... \$11

DESSERT WINE, PORT, SHERRY AND MADEIRA

2009 MOSCATO DI CAGLIARI, DOLIANOVA (SARDEGNA, ITALY)

PEDRO XIMENEZ, EL MAESTRO SIERRA (JEREZ DE LA FRONTERA, SPAIN) 136

2012 MOSCADELLO DI MONTALCINO, CAPRILI (TOSCANA, ITALY) 96/6-750ML

NV MARSALA D'ORO "LA MICCIA" DE BARTOLI (SICILIA, ITALY) 178/6

RUBY PORT, QUINTA DO INFANTADO (PORTUGAL) 144/12

2007 SAGRANTINO PASSITO, ANTONELLI (UMBRIA, ITALY) 13