

CURES

Choose three dried cured meats served with roasted peppers, grain mustard, seasoned olives, fresh fruits and artisanal bread 20

White Boar Soppersata

Imported from Greve in Chianti, a Tuscan specialty with sweet flavors and a mild hint of spice

Duck Prosciutto

Dry, cured thinly sliced duck breast aged in the traditional style of prosciutto

Lomo

Boneless whole pork loin rubbed and cured, then air dried

Prosciutto di Parma

The pride of Italian dried meats – classic pork leg prosciutto bearing the five-pointed ducal crown of Parma

Capicola

Mild with a slight tartness at the end, this signature salami is made with a touch of ginger and red pepper

CHEESE

An assortment of a daily selection of international cheeses served with raspberry chutney, grain mustard, seasoned olives, fresh fruits and artisanal bread

3 Cheeses 9, 6 Cheeses – 17, 9 Cheeses - 20

ONE

A sampling of three wines, paired with three cheeses 15

A sampling of three wines, accompanied with assorted meats 18

TWO

Enjoy a Cure or Cheese Plate, any two Small Plates and a bottle of our house red or white wine 50

SMALL PLATES

Saganaki of Kasseri cheese, served in Ouzo and flambéed tableside 8

Gruyere, Pancetta & Baby Spinach Quiche 7

Spiced Italian Cheese Dipping Sauce served warm and accompanied by seasoned crostini 9

Cubanella & Jalapeño Peppers, Sharp Cheddar, and Onion Quiche 7

Brie served with fresh seasonal fruit, artisanal bread & raspberry chutney 9

An assorted mix of olives, roasted peppers, artichokes & seasonal vegetables 7

SALADS

Duck prosciutto served over baby spinach tossed with walnuts and topped with a pomegranate reduction 12

Pear & arugula salad topped with shaved parmiggiano-reggiano, drizzled with a raspberry vinaigrette 8

Mixed, diced cured meats, fresh mozzarella and roasted peppers tossed with mixed greens and drizzled with aged balsamic & Extra Virgin Olive Oil 10

SANDWICHES

Prosciutto, provolone & roasted red peppers with Aged Modena Balsamico & Extra Virgin Olive Oil 8

Duck prosciutto, Fench Brie, raspberry chutney & field greens 9

White Boar Soppersata & shaved Gana Padano with arugala & Extra Virgin Olive Oil 9

Fresh Mozzarella, roasted red peppers & basil with mixed greens and drizzled with Balsamico & Extra Virgin Olive Oil 7