

JERSEY

Market soup \$9

Fior di latte mozzarella, crispy celery hearts, celery salad, Corto extra virgin olive oil \$11

Nduja prosciutto spread, sheep's milk ricotta crostini with honey, sea salt and nepitella \$8

Ahi tuna confit arancini, saffron aioli \$7

Eggplant rollatini with fava beans, mint, ricotta salata, tomato powder \$11

Meatballs on a sourdough crostini, tomato sauce, fontina jalapeño bechamel \$9

Wild arugula salad, sundried tomato, walnuts, parmesan cheese, lemon dressing \$8

Roasted baby beet salad, radishes, dandelion, yogurt, pistachio aioli \$9

Jersey chopped salad, radicchio, salami, provolone and pepperoncini \$9/\$14

Baby tuscan kale & romaine Caesar, foccacia croutons \$9/\$14

Beef carpaccio, artichoke crisps, pine nut anchovy dressing, parmesan cheese \$15

Grilled asparagus, soft scrambled hen eggs, green garlic and bottarga \$15

Grilled Monterey calamari, squid ink vinaigrette, nettles, lemon oil \$12

Umbria lentils cooked with red wine, charred baby octopus, lollipop kale \$13

CURED & SMOKED MEATS

Fatted Calf Mortadella \$16

Greci & Fozzani Prosciutto / Italy \$17

Smokey mountain / TN \$15

Taste of all 3 \$31

served with Nduja, catalan flat bread & tomato jam

all the above come with cornichons and whole grain mustard

PASTA

Bucatini vongole, clams steamed with prosecco, parsley, garlic and chili, grilled focaccia \$10 / \$17

Pappardelle with guanciale bolognese and broccoli di ciccio \$11 / \$18

Ricotta gnocchi, rabbit sugo, lollipop kale \$9 / \$16

Squid Ink Linguini with cuttlefish, linguisa sausage, toasted garlic, tomato \$10 / \$17

PIZZA

Jersey Style 14"

Trenton tomato pie, sliced mozzarella, parmesan, sauce on top \$16.50

The New Yorker, mozzarella, pork sausage, pepperoni, salami, hearty tomato sauce, \$19

Little Italy, soppressata picante, mozzarella, provolone, tomato sauce \$18

California Style 12"

Margherita, mozzarella fior di latte, basil and light tomato sauce \$14

Asparagus, ricotta, green garlic, prosciutto and arugula \$16

Bianca, onion crema, lemon ricotta, mozzarella, & baby tuscan kale \$15

MAIN

COURSES

Niman Ranch roasted pork, root vegetables, quince mostarda \$23

El Diablo chicken, hot garlic chili oil, toasted bread salad, meyer lemon and sage \$19

Cod cooked in extra virgin olive, charred spring onion, salsa verde \$26

ON THE

SIDE \$7

Mascarpone polenta with rosemary honey

Braised butter beans and kale, olive oil and lemon

Grilled salt poached marble potatoes, arugula gremolata

Roasted brassicas with anchovy olive oil, bread crumbs and preserved lemon

Crispy brussels sprouts and artichokes



WINE

By The Glass

Sparkling

Prosecco, Villa Sandi, Veneto NV 12/60
 Blanc de Blancs, Gloria Ferrer, *Méthode Champenoise*, Carneros NV 12/60
 Franciacorta, Majolini, Brut, Lombardy NV 16/96

White

Dry Riesling, Ravines Wine Cellars, Finger Lakes, New York 2013 12/48
 Pinot Grigio, Casali Maniago, Colli Orientali, Friuli 2012 13/52
 Sauvignon Blanc, Benziger Family Winery, North Coast 2013 12/48
 Vermentino, Bibi Graetz, *Casamatta*, Tuscany NV 10/40
 Chardonnay, LIOCO, Sonoma County 2013 15/60

Rosé

Lacrima di Morro d'Alba, Luigi Giusti, Marche 2013 12/48

Red

Nebbiolo, Le Piane, *Maggiorina*, Piemonte 2013 13/52
 Pinot Noir, Love & Squalor, Willamette Valley 2012 17/68
 Zinfandel, Seghesio, Sonoma County 2013 13/52
 Dolcetto, Palmina, Santa Ynez Valley 2013 13/52
 Chianti Classico, Nozzole, *Riserva*, Tuscany 2011 13/52
 Montepulciano, Clara Marcelli, *Corbú*, Marche 2012 14/56
 Cabernet Sauvignon, Rock and Vine, *Three Ranches*, North Coast 2012 12/48

White By The Bottle

Sparkling

Rosé of Nebbiolo, Ettore Germano, *Rosanna*, Metodo Classico, Brut, Piemonte NV 68
 Southold Farm & Cellar, *Damn The Torpedoes*, North Fork of Long Island, NY NV 52
 Champagne, Larmandier-Bernier, Blanc de Blancs, Cramant, Grand Cru 2007 136

Lean Mineral Driven

Ribolla Gialla/Sauvignon Blanc, Matthiason, Napa Valley 2012 76
 Sauvignon Blanc, Storm Cellars, Presqu'île Vineyard, Santa Maria Valley 2012 72
 Falanghina/Biancolella, Marisa Cuomo, *Ravello*, Campania 2013 52
 Fiano, Ciropicariello, Irpinia, Campania 2013 48

Medium Bodied Racy

Arneis, Bruno Giacosa, Roero, Piemonte 2013 66
 Tocai Friulano/Ribolla/Chardonnay, Massican, *Annia*, Napa Valley 2013 58
 Chardonnay, Sandhi, Sta. Rita Hills 2012 68
 Grillo, Poggio Anima, Uriel, Sicily 2013 44

Full Rich Round

Manzoni Bianco, Foradori, *Fontanasanta*, Alto Adige 2012 72
 Tocai Friulano/Ribolla Gialla, Arbe Garbe, Sonoma County 2013 58
 Cortese, Idlewild, *Fox Hill Vineyard*, Mendocino County 2013 62
 Viognier, Melville, *Verna's*, Santa Barbara County 56
 Chardonnay, Maranet by DuMol, Russian River Valley 2012 78

Red By The Bottle

Light Bodied / Aromatic

Torrette, Grosjean, Vallee d'Aosta 2013 54
 Barbera d'Asti, Coppo, *L'Avvocata*, Piemonte 2012 36
 Nebbiolo, Marchesi dei Gresy, *Martinenga*, Langhe, Piemonte 2013 52
 Pinot Noir, Wind Gap, Sonoma Coast 2012 68
 Monica, Poderi Parpinello, *Superiore*, Sardinia 2012 48

Medium Bodied /Fruit Driven

Valpolicella Classico Superiore, Monte Santoccio, Veneto 2011 44
 Frappato, Bellus, *Scopello*, Vittoria, Sicily 2012 56
 Pinot Noir, Soliste, *Narcisse*, Sonoma Coast 2012 78
 Lagrein, Harrington, Bernardo Vineyard, Paso Robles 2013 62
 Pinot Noir, Peay, *Scallop Shelf*, Sonoma Coast 2012 124

Full Bodied/ Bold

Rosso del Veronese, Masi, *Campofiorin*, Veneto 2011 52
 Barbera, UNTI, Dry Creek Valley 2012 62
 Amarone della Valpolicella, Venturini, Veneto 2009 122
 Barolo, Vietti, *Castiglione*, Piemonte 2010 106
 Negroamaro, Cantine Risveglio, *Brindisi*, Salento, Puglia 2013 42
 Cabernet Sauvignon, Robert Sinskey Vineyards, *POV*, Napa Valley 2010 78



JERSEY

DRAFT

Almanac Saison Dolores \$7
northern california, 6.8%

Anchor Brewing IPA \$7
san francisco, california, 6.5%

Ballast Point Longfin Lager \$6
san diego, california, 4.5%

Drakes Nitro Stout \$7
san leandro, california, 4.8% abv

Fort Point KSA Kölsch \$6
san francisco, california, 4.6%

Headlands Hill 88 Double IPA \$8
mill valley, california, 8.8%

Fort Point Manzanita Altbier \$7
san francisco, california, 6.3%

Golden Road Hefeweizen \$8
los angeles, california, 4.6%

Negra Modelo \$6
D.F., mexico, 5.4%

Saint Archer White Ale \$7
san diego, california, 5%

Sam Adams Rebel IPA \$7
jamaica plain, massachusetts, 6.5%

Shmaltz Genesis Ale \$7
clifton park, new york, 5.5%

BOTTLES, CANS, AND GLASS

21st Amendment 'Hell or High' Watermelon Wheat san francisco, ca, 4.9% ABV \$6 (can)

Dogfish Head '61' IPA milton, de, 6.5% \$8

New Belgium '1554' Belgian Dark Ale fort collins, 5.6% \$7

Widmer Brothers Omission Pale Ale (Gluten Free) portland, or, 5.8% \$6

Firestone 'Pivo' Pils paso robles, ca, 5.3% \$6

Sudwerk Marzen davis, ca, 5.3% \$7

Ommegang Rare Vos Pale Ale cooperstown, ny, 6.5% \$9

Prairie Artisan Ales 'Merica Farmhouse Ale tulsa, ok, 6.5% \$26 (16.9 oz)

Freigeist Abbraxas Grodziskie Smoked, sour beer solberg, de, 3.8% \$22 (500ml)

Ommegang Abbey Ale Belgian Style Dubble cooperstown, ny, 8.2% \$10

Chimay Dorée Gold baileux, be, 4.8% \$15 (330ml)

Golden Road IPL India Pale Lager los angeles, ca, 7.2% \$12 (16 oz)

Headlands Groupe G Belgian RyePA mill valley, ca, 6.5% \$9 (16 oz can)

Anchor Brewing 'Anchor Steam' san francisco, ca 4.9%, \$6

Victory Brewing Co 'Hop Devil' IPA downingtown, pa, 6.7% \$7

Wandering Aengus 'Anthem' Apple Cider salem, or, 6.2% \$11 (16 oz)

Some of the most unique beers are only available in large formats. Can't drink it all yourself?
Don't worry, we won't judge... we offer these selections by the glass as well.

Anchorage Brewing 'The Tide and its Takers' Belgian style triple aged in chardonnay barrels with brett 9% ABV
anchorage, ak \$9.50 (6 oz)/ \$38 750 ml bottle

Shmaltz Brewing 'Death of a Contract Brewer' Black IPA with Cascade, Citra, Summit, Crystal, Amarillo,
Ahtanum and Chinook Hops 7% abv
clifton park, ny \$7.50 (6 oz)/ \$26 22 oz bottle

Firestone Wookey Jack Unfiltered Black Rye India Pale Ale 8.3% ABV
paso robles, ca \$7 (6 oz)/ \$24 22 oz bottle

Uinta 'Sea Legs' Baltic Porter Baltic style porter aged for 12 months in bourbon barrels 8% ABV
salt lake city, ut \$11 (6 oz)/ \$42 750 ml bottle

Jolly Pumpkin Calabaza Blanca Belgian biere blanche brewed with coriander and orange peel and aged in oak casks
dexter, mi \$9 (6 oz)/ \$36 750 ml bottle