

TAGLIERINI – small boards

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| TAGLIERINO DI AFFETTATI Board with cured meats from Italy | (serves 2) | 32 |
| TAVOLOZZA DI FORMAGGI Board with seasoned cheeses from Italy | (serves 2) | 34 |
| PARMIGIANO REGGIANO & MIELE 24 months aged Parmigiano Reggiano and local honey | | 9 |
| PECORINO TARTUFATO & FRAGOLE 3 months aged Pecorino Tartufato and strawberries | | 10 |
| PROSCIUTTO DI PARMA & FICHI 16 months aged Prosciutto di Parma and caramelized figs | | 9 |
| COPPA & PEPPERONI IN AGRODOLCE 6 months aged Coppa and roasted bell peppers | | 10 |
| BRESAOLA & FRAGOLE 1 month aged Bresaola and strawberries | | 9 |

PIATTINI UNICI – unique dishes

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| CARCIOFO ALLA GRIGLIA | 15 |
| Grilled artichoke drizzled with extra virgin olive oil, mint and lemon, served with a side of homemade spicy Peperoncino Calabrese sauce | |
| BRUSCHETTA CLASSICA | 12 |
| Chopped tomatoes, garlic, and basil, served over garlic-rubbed grilled Ciabatta | |
| BURRATA & PESTO DI OLIVE | 18 |
| Fresh Burrata and homemade basil-olive pesto | |
| GAMBERETTI & SALSA AL PEPERONCINO | 12 |
| Grilled shrimps and homemade Peperoncino Calabrese sauce | |
| OLIVE MISTE | 9 |
| Mixed olives from Puglia, Sicilia and Liguria | |
| CAPESANTE & PROSCIUTTO DI PARMA | 20 |
| Grilled scallops wrapped with Prosciutto di Parma | |

PANE* - bread

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| CIABATTA AL FORNO | 6 |
| Classic Italian Ciabatta bread | |
| CIABATTA GRIGLIATA | 7 |
| Grilled Ciabatta bread rubbed with raw garlic cloves and extra virgin olive oil | |

**We wanted to be loyal to the Italian tradition and offer free, homemade breadsticks instead of bread*