



Aperitivo

La Carne il Formaggio Charcuterie Board 45

Mortadella, salami di Manzo, prosciutto, capocollo, fontina di' aosta, Manchego, burrata, crostinis, Grey Poupon, wildflower honey, pistachios, & dried mixed fruit

Formaggio Frutta Charcuterie Board 41

Burrata, dolomitico bleu cheese, fontina di' aosta, Manchego, dried mixed fruit, green & red grapes, kalamata olives, Castelvetrano olives, pepperoncini, crackers, honey chili vinegar, wildflower honey, Grey Poupon, & pistachios

Speciale dello Chef Charcuterie Board 59

Prosciutto, capocollo, salami di Manzo, mortadella, cherry peppers, Castelvetrano olives, kalamata olives, pistachios, Manchego, burrata, dolomitico blue cheese, green & red grapes, wildflower crackers, orange fig spread, red chili vinegar, & Grey Poupon

**Traditional Florentine 22*

Prosciutto, arugula, sun dried tomatoes, mozzarella, eggs, & pecorino

Vedure alla Griglia 24

Grilled portobello, garlic confit, roasted red peppers, artichoke hearts, red onions, fresh basil, & pecorino

Pistachio e Mortadella 26

Mortadella, pistachios, basil pesto, burrata, garlic oil, fresh basil, & parmesan

House Salad 7

Pepperoncini, sun dried tomatoes, green olives, capers, parmesan, choice of tangy Dijon, balsamic dressing, or vinegar & oil

Crostini 5

Toasted ciabatta with garlic, herb oil, chili oil, & Herb de Provence

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Our kitchen is not gluten-free: therefore, we cannot guarantee all gluten-free items are free of cross-contamination. Please inform your server of any serious allergies or health conditions, and we will make every effort to use appropriate precautions.

