

BARISTO

.....CAFÉ BAR.....

CICCHETTI “small plates”

Stuffed Clams Smoked bacon, red pepper, parmesan, sirachia dust,lemon tahini	12
Olives Gorgonzola stuffed,fried crispy,sea salt, hot honey	7
Roasted articoke dip House cut chips, Asiago, roasted long-stem artichokes, creamy spinach	9
Crespelle Prosciutto and rosemary scallion pancakes, parmesan peppercorn dipping	9
Mozzorela Menta Mini mozzarella balls, olive oil, mint and chilies	7
Arancini Buffalo mozzarella, risotto, house red sauce	8
Carciofi Long-stem Roman artichokes, bread crumbs, mozzarella, olive oil	11
Dumplings Rosemary chicken-sausage, chewy dough, orange balsamic sauce	8
Harrisa smoked shrimp wild caught shrimp,smoked harrissa pepper, crispy ham	13
French Carrot Truffle honey, black lava salt, beet mousse	8

SALUMI E FORMAGGIO

Soppressata	Piave	3 for 21
Local Hard Salami	Parmigiano Reggiano	1 for 8
Speck ' Smoked Prosciutto'	Gorgonzola	
	Pecorino Romano D.O.P	
	Blueberry Goat	

BOWLS

Simple Mesclun, carrot, tomato, red onion, balsamic	7
Nero Blackened salmon, arugula ,pine nuts, creamy lemon tahini, goat cheese, red onion	16
Power Bowl Farro, roasted carrots, egg, feta, red onion, almonds, spicy honey-lime vinaigrette	11
Antipasto Romaine, sopressata, sharp provolone, pepperoncini, grilled peppers, olives, balsamic vinaigrette	12

CROSTINI

Giardiniera Italian pickled vegetables, olive oil, toast, house ricotta	7
Ceviche Shrimp “cooked” in citrus, onion, chilies, toast	12

MAINS

Carciofi Artichokes with chilled cheesy tortellini and basil	11
Milanesa Crispy veal cutlet, arugula, olive oil, shaved Parmesan, spicy mustard, lemon wedge	18
Lasagna Fresh pasta sheets, whipped ricotta, marinara, mozzarella, bechamel, ground sausage	21
Short Rib Mac Slow braised, Asiago, mozzarella	20