



SALATINI 2

Olive Miste	\$6.00
marinated olives	
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Ciambottini	\$6.00
sopressata, caperberries & pecorino	

CROSTINI/LITTLE TOASTS 6

Carciofi E Mentuccia	\$8.00
slow cooked artichokes, mint & pecorino	
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Fighi E Ricotta	\$8.00
dried figs, ricotta, honey & almonds	
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Acciughe E Burro	\$8.00
salted anchovies & homemade butter	
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Pesto Di Noci	\$8.00
walnut pesto with parmesan & thyme	
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Pesto Di Rucola	\$8.00
arugula pesto & mozzarella di bufalo	
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Pesto Di Parma	\$8.00
pearls of prosciutto, sage & parmesan	

VERDURE/VEGETABLES 4

Radicchio E Caprino	\$8.00
radicchio, goat cheese, pine nuts & currants	
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Farro E Asparagi	\$8.00
farro, asparagus, chickpeas & dried cherries	
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Cavoletti E Pecorino	\$8.00
shaved brussel sprouts, pecorino & walnuts	
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Crespelle Ai Funghi	\$8.00
mushroom, spinach and caprino crepes	

PESCE/FISH 4

Baccala Mantecato	\$9.00
olive oil whipped house cured salt cod	
Sardelle	\$9.00
sardines with fennel, pine nuts & raisins	
Salmone	\$9.00
smoked salmon, hardboiled egg & red onion	
Polipo E Melanzane	\$9.00
octopus, mint pesto & eggplant	

CARNE/MEAT ⁶

Cinghiale In Salami	\$10.00
wild boar & polenta	
Polpettine	\$10.00
meatballs, pine nuts & raisins	
Rabbit Pot Pie	\$10.00
braised rabbit baked in pastry	
Crespelle Prosciutto	\$10.00
crepes with prosciutto & fontina	
Anatra Sotto Olio	\$10.00
duck confit & cranberry beans	
Spuntature Alla Biere	\$10.00
pork ribs, whole grain mustard & honey	

PANINI/LITTLE SANDWICHES ⁴

Trapanesi	\$8.00
tuna, celery, onions, olive, & peppers	
Sopressata	\$8.00
sopressata, arugula & mozzarella	
Cavolo E Pecorino	\$8.00
kale, caramelized & sheep's milk cheese	
Prosciutto Crudo	\$8.00
prosciutto, leeks & fontina	

VERDURA/MARKET VEGETABLES & SALADS ⁴

Cavoletti	\$8.00
shaved brussel sprouts, pecorino & walnuts	

Rugola E Finoghi	\$8.00
arugula, fennel & mozzarella de bufalo	
Radicchio E Caprino	\$8.00
radicchio, pine nuts, raisins & goat cheese	
Farro E Asparagi	\$8.00
farro, asparagus, chickpeas & dried cherries	

CEREALI/WAFFLES, CREPES 6

Waffle Frutti Di Bosco	\$9.00
warm berry compote & whipped cream	
Crepes Ai Funghi	\$9.00
crepes with mushroom confit & goat cheese	
Crespelle Dolce	\$9.00
fresh ricotta, caramel red pears, currants	
Frutta E Cereali	\$9.00
fresh fruit, yogurt & granola	
Crespelle Nutella	\$9.00
baked crepes with hazelnuts chocolate cream	
Crepes Con Prosciutto	\$9.00
baked crepes with robiolo & prosciutto	

UOVA/ORGANIC EGGS & TOAST 5

Strapazzate Prosciutto	
steamed scrambled eggs with prosciutto	
Uova Alla Capricciosa	
steamed scrambled eggs with sundried tomatoes & goat cheese	
Strapazzate E Salmone	
steamed scrambled eggs with salmon	
Uova Al Tegae	
sunny side up eggs with pancetta & sage	
Prosciutto Di Parma	\$14.00
aged 24 months, backel sliced hambuano, italy	

FORMAGGI 9

Tarentaine	\$7.00
cow's milk gruyere, reading, vt	

Gorgonzola Dolce Latte	\$7.00
gorgonzola & mascarpone	
Pecorino Di Fosse	\$7.00
sheep's milk aged 40 days, umbria	
Cacio Di Roma	\$7.00
ewe's milk, luzia	
Robiola	\$7.00
ewe's & cow's milk, premonete	
Cremont	\$7.00
goat and cow's milk, vt	
West West Blue	\$7.00
two curd gorgonzola, vt	
Kashar	\$7.00
cow's milk, vt	
Brunci	\$7.00
soft goat's milk, piemonte	

SALUMERIA 9

Cacciatorini	\$7.00
hunter's salami	
Speck & Endive	\$7.00
roasted endive & speck	
Wild Boar Pate	\$7.00
homemade country pate with mustard	
Oxtail Marmalade	\$7.00
oxtail & butter orange preserves	
Fegatini Di Pollo	\$7.00
homemade chicken liver pate	
Mortadella	\$7.00
bologna's signature sausage stuffed with pistachio	
Porchetta	\$7.00
stew roasted suckling pig	
Nduja	\$7.00
spicy calabrese pork salami & cauliflower	
Datteri E Pancetta	\$7.00
dates with gorgonzola & pancetta	

Vaniglia Gelati

vanilla

Cioccolato Gelati

dark chocolate

Affogato Gelati

gelato & espresso

Chocolate Mousse

dark chocolate mousse

Fichi Ai Cioccolate

figs, chocolate & almonds

Nutella & Mascarpone

nutella, muscarpone & toast

Chocolate Chip Cookie

with sea salad
