

Carpaccio

Vitello Tonnato | thinly sliced roasted veal with arugula & tuna caper mayo | **8.**

Mango | thinly sliced mango, served with walnuts in a white balsamic vinegar dressing | **8.**

Salmon | smoked salmon with green peppercorn, dijon mustard, drizzled with extra virgin olive oil | **8.**

Beef | thinly sliced raw beef with capers, red onions, lemon, olive oil & parmesan cheese | **8.**

Cured Meats

Cured Meats Tasting | selection of menu-listed, cured meats paired with crostini (choice of 4) | **14.**

Speck | prosciutto aromatized with black pepper | **10.**

Prosciutto San Danielle | **10.**

Parma Prosciutto Cotto | cured with fresh herbs | **10.**

Cacciatorini | air-dried pork & wild boar sausage | **10.**

Mortadella | cured, with pistachio, from Bologna | **10.**

Porchetta | slices of roasted pork with fresh herbs | **10.**

Cheeses

(served on an oak board)

Cheese Platter | a selection of cheeses served with fruit jams & crostini (choice of 4 cheeses) | **12.**

Sharp Cheddar - cow milk | Vermont | **9.**

Jalapeno Jack - spicy jack | New York | **9.**

Asiago - soft, semi-aged cow milk | Vermont | **9.**

Pecora Nera - sheep milk | Sardegna, Italy | **9.**

Ubriaco - cow milk aged in wine | Veneto, Italy | **9.**

Parmigiano Reggiano - cow milk aged 2 years | Emilia Romagna, Italy | **9.**

Gorgonzola Dolce - sweet & creamy cow milk | Piedmont, Italy | **9.**

House Made Mozzarella | New York State | **9.**

Tuscan Pecorino - sheep milk | Tuscany, Italy | **9.**

Olives | an assortment of Italian olives & crostini | **6.**

Bruschette

(toasted rustic bread with toppings, & accented with a blend of cheeses)

Artichoke | grilled jerusalem artichoke | **8.**

Tomato & Pesto | chopped tomato, red onion, fresh mozzarella & pesto | **8.**

Mushrooms | sauteed mixed mushrooms & drizzled truffle oil | **8.**

Speck Arugula | prosciutto & arugula with a touch of extra virgin olive oil | **8.**

Mozzarella & Peppers | olive oil, fresh mozzarella & roasted peppers | **8**