



**bar alimentari : BAR FOOD**

**ON THE BLACK BOARD**

oysters on the ½ shell M.P.  
crudo di pesce  
crudo di carne  
crudo di verdura

**SFIZI “CRAVINGS”**

porcini devilled eggs \$4  
baked oysters with parmigiano, lemon and parsley \$16  
tonnato stuffed bell peppers \$6  
baccala chowder \$8  
housemade pretzel with spicy beer cheese \$5  
“schisola” polenta stuffed with taleggio cheese \$4  
“sotto aceti” house pickles \$6

**SALUMI \$8**

***served with rye beer bread***

young salame with italian coleslaw  
lamb speck with horseradish butter  
prosciutto cotto with charred pineapple  
rustic pork terrine with apple sauce

**FRITTI**

“involtini del muratore” fried mortadella with fontina cheese \$10  
pig tails fennel agrodolce \$8  
fried snails with garlic and parsley tartar sauce \$16  
beef fat french fries \$5  
testina “pig sticks” with salsa rossa \$6  
crispy sunchokes with sea salt \$4

**PASTA AL FORNO**

crespelle della Mamma Pina \$16  
lasagna verde alla bolognese \$16  
bufala milk ricotta mac n cheese \$14

**ALLA PIASTRA “PLANCHA”**

louisiana gulf prawns with citrus butter vinaigrette \$18  
razor clams with salsa verde \$15  
marrow bones with radish and parsley \$14  
mortadella with mustard fruits \$8  
oyster mushrooms trifolati \$5  
luganega sausage with charred onions and house made grain mustard \$8

**PANINI**

***served with choice of salt and vinegar chips or bbq chips***

mortadella hotdog with spicy pickles and cabbage relish \$8  
taleggio grilled cheese with roasted red peppers and green tomato conserva \$10  
swordfish “blt” with basil and guanciale \$14  
veal breast milanese hoagie with bacon maionese \$12

**ROBA DI ALLA SPINA “SIGNATURES”**

poutine with guinea hen leg bolognese and mozzarella curd \$14  
pig pot pie \$16  
italian rarebit with sunny side up egg and apple wood smoked bacon \$12  
Sals giambot salad \$10

**“BESTIE” BEASTS**

whole trout alla piastra with brown butter and baby lettuce \$18  
maple glazed fried chicken with fries \$16  
whole roasted pork shoulder with mustard green salad and sotto aceti serves 4 \$80

**ode to the publican**

**Buy the Kitchen a 6-pack : \$10**

*The Vetri Family of restaurants donates 5% of all profits to the Vetri Foundation for Children.*

