

## cheese / charcuterie

**tour of Italy** testun al barola (sheep), sottocenere (cow) gorgonzola dolce (cow) 18

**chester county** noble cheddar (cow), millich kivvel (cow), lanchego (sheep) 18

**bistro board**, all six of our cheeses plus salumi, whole grain mustard, pickled devil eggs 36

**Boards served with apricots, almonds, jellies and toast points. Add salumi \$5 each**

## small plates

**white anchovies**, mozzarella, kalamata olives, herbed ricotta, lemon oil 9

**fennel & leek caponatta** with caramelized and herbed ricotta cheese 9

**beef bresaola**, lemon ricotta, artichoke, chili flake 9

**chili cured olives**, apricots, roast garlic 6

**duck fat roasted potatoes**, parmesan, truffle oil 6

**mussels**, pancetta, white wine, gorgonzola 11

**smoked salmon**, capers, pickled deviled egg, toast points \* 10

**tripe & trotter bruschetta**, house specialty\* 9

**mortadella mousse**, red onion marmalade, toast points\* 8

**baby meatballs**, san marzano tomato 9

**buffalo style cracklings**, hot sauce, celery, gorgonzola 9

## flatbreads

**ricotta & pistachio flatbread**, white truffle honey 9

**tomato, basil flatbread**, mozzarella 9

**sausage & taleggio flatbread**, balsamic onions 9

## salads

**autumn pannzanella**, figs, pickled red onions and shaved ricotta salata 9

**baby arugula**, cucumbers, crispy shallots, cippolini onions, honey balsamic vinaigrette 9

**romaine hearts**, roasted garlic vinaigrette, croutons, shaved parm 9

## pastas

**seafood pescatore** linguini with crab, shrimp, mussels, chorizo, red sauce 17

**ricotta gnocchi**, kalamata olives, braised cabbage, red grapes, ricotta salata 17

**penne & baby meatballs**, san marzano tomato sauce 15

**overnight chicken**, butternut squash, paparpardelle 16

**three cheese tortelloni**, apple, cranberry, maple brown butter 15

**lamb bolognese**, ricotta, parpadella 17

**effin' hot filet tips**, kale, pepper relish, orchiette, poached egg, crispy shallots 17

**mushroom and goat cheese manicotti**, red pepper cream roasted, cauliflower 16

**shrimp & lobster ravioli**, coconut pumpkin cream 17

**classic lasagna**, ricotta, parmesan, tomato 16

Try the chef's tour for the best value.

Each person orders 2 small plates to be served family style and 1 large plate of their own.

Everyone at the table must participate \$35 per person

cash/check/visa/mastercard/amex ~ 20% gratuities added to parties of five or more

\* Contains Peanut Product \*\*Consuming raw / undercooked food may increase chance of food borne illness