

Cold Cuts

Golosone – Selection of 4 Cured Meats of your choice Accompanied with olives \$15

Prosciutto Di Parma – Cured and dried pork leg, left to age in aging rooms for a period of 10-12 months. \$13.50

Prosciutto di San Daniele- The air from the Adriatic Sea travels up along the rivers and mixes with the cold mountain air. This creates a fairly dry climate with gentle winds, which is ideal for aged meat. Aged 10-12months. \$14.50

Jamon Serrano - A dry cured ham made in Spain. \$14.50

Bresaola – A very lean piece of beef Air-dried, salt cured with spices made in Northern Italy \$15.00

Imported Mortadella Con Pistachio - Originated in the Bologna region of Italy. Made of finely hashed or ground, heat-cured pork sausage with Pistachios \$13.00

Coppa - A traditional Calabrian Italian cold cut with fresh herbs and spices made from the pork shoulder or neck, and dry cured whole depending on the region. (Hanging up to 6 months) \$13.00

Soppresata Hot - Robust flavor with hot peppers, paprika and red wine, our Soppresata is every bit as authentic as the hand-cut, Hand-crafted varieties made centuries ago. \$12.50

Soppresata Salametti - Just like the original Soppresata but with the distinctive flavor of the coarsely ground meat, which is brought out by a natural, two month aging process \$12.00

Parma Cotto - A boneless ham steamed and cooked until juicy and tender \$11.75

Salametti - One of our First creations and remains one of our most popular. Its flavor is mellow like the subtle flavors of Italy packaged in natural casing and hand-tied for a hand-crafted finish \$12.50

Add a condiment for a \$1.50 each (Figs, Honey, Crostini, Crackers, Balsamic Reduction, Butter Truffle, Honey Truffle, Bread Sticks)

Desserts

Banana Split **\$13.50**
Spumoni gelato with fresh sliced bananas, drizzled with caramel, chocolate and syrup and topped with whipped cream and cherry

Bread Pudding **\$9.00**
Homemade bread pudding drizzled with caramel sauce and crowned with a scoop of vanilla gelato

Carrot Cake **\$7.75**
Classic carrot cake bursting with shredded carrots, toasted walnuts, and luscious cream cheese frosting

Cassata Cake **\$7.75**
Sponge cake moistened with rum and layered with cannoli cream, almond paste, and cherries

Cannoli 1pcs – **4.50**, 2pcs - **\$7.50**
Crispy pastry shells with a sweet creamy ricotta filling, glazed with chocolate syrup on top

Crème Brûlée **\$7.75**
Rich creamy vanilla custard base topped with a layer of caramelized sugar

Seasonal Fresh Fruits
cup **\$3.95** bowl **\$6.00**

Tiramisu Lady finger Mascarpone cheese **\$7.75**

Il Formaggiere – Selection of 4 Cheeses of your choice accompanies with olives. \$15 – **(Burrata or Buffalo Mozzarella are not included in the combination)**

Add Figs, Honey, Crostini, Or Crackers Balsamic reduction \$3

Buffalo Mozzarella – Made from the milk of a Water Buffalo, soft, mild, and slightly tart \$10

Burrata –Made from Young cow's milk, soft and creamy, Oestablished as an Artisan cheese \$8.

Manchego – Originates from Spain, it's made of sheep's milk from the Manchego breed, which is aged between 60 days and 2 years \$10

Asiago - An Italian cow's milk cheese with different textures, according to its aging. From a crumbly texture of the aged cheese of which the flavor is reminiscent of Parmesan. \$10

Parmigiano Reggiano - A hard granular cooked cheese. It is informally known as the "King of Cheese." \$12.50

Locatelli - Pecorino Romano is one of the world's oldest recorded cheeses. \$10

Bel Paese - A mild, slightly salty, semi-soft Italian cheese with a pleasant taste \$9.75

Fontina - It's from the Alps and is a cow's milk Italian cheese \$9.50

Fontinella - A semi-hard cheese, but it has a tangy flavor, melts well and has a creamy texture that many people enjoy \$9.50

Pecorino Pepato - A gourmet Italian sheep's milk cheese studded with peppercorns. With an intense salty flavored cheese \$13.00

Pecorino with truffles - Made with raw sheep's milk cheese, with truffles added after the cheese develops \$14.75

Brie - Is a soft cow's milk cheese named after Brie, the French region from which it originated \$11.75

Goat Cheese - It's made by allowing raw milk to naturally curdle, and then draining and pressing the curds together. \$11.75

Flourless Chocolate Cake **\$8.00**
Rich semi-sweet chocolate cake with eggs and sugar

Fruit Tart **\$7.50**
Classic fruit tart filled with pastry cream and topped with fresh fruits and berries

Gelato & Sorbet
1scoop - **\$3.75** 2scoops - **\$6.00** 3scoops **\$8.00**
Chocolate, Vanilla, Pistachio, Hazelnut, Spumoni, Stracciatella, Mango, Lemon, Blood Orange, Watermelon, Raspberry, Coconut

Italian Black Forest **\$7.50**
Chocolate Sponge Cake, layered with chocolate mousse cream and covered with shaved cigar-shaped chocolate

Opera Cake **\$7.75**
Layers of sponge cake soaked in coffee syrup, layered with ganache and coffee cream, and covered in a chocolate glaze.

Ricotta Cheesecake **\$8.50**
Traditional Rich Ricotta Amaretto Cheesecake

Baba Rum **\$8.75**
Petite brioche-like cake soaked in rum served with Limoncello cream

Chef Selection Platter **\$13.00**

Cookie Platter **\$8.00**
Assortment of freshly homemade cookies