



»→ **SOUPS & SALADS** ←«

THE BEETS – Roasted red beet salad, goat cheese, chia seeds, micro arugula, toasted almonds, lemon dressing

THE BLUES – Bibb lettuce, crumbled blue cheese, walnuts, red wine poached pears, sweet dry fig balsamic dressing \$15

RIBOLLITA SOUP – Thick pottage soup, lacinato kale, beans, spinach, swiss chard, savoy cabbage, tomatoes & bread \$12

ZUPPA di LEGUMI – Hearty mixture of different types of legumes, spelt and barley soup \$14

CHICKEN NOODLE SOUP – Hearty chunky chicken & vegetables soup \$14

All our soups that are vegetable based are vegan and we use only dry legumes nothing canned

»→ **MEATBALL BAR** ←«

ITALIANO

– Traditional meatballs in a blend of meats, pecorino romano, tomato sauce, topped with fresh ricotta & basil \$15 –

CHICKEN MEATBALLS

– Ground chicken, stuffed with fontina cheese, Spicy Scarpariello Sauce \$15 –

SAUSAGE

– Sausage meatball, peppers & onions, garlic and cherry peppers \$15 –

LAMB

– Ground leg of lamb, white wine, lemon juice, garlic & rosemary sauce with mushroom polenta square \$16 –

VEAL MEATBALLS

– Ground veal, creamy wild mushroom and white truffle sauce \$17 –



»→ **SHARING PLATES** ←«

OLIVE TASTING – Sicilian cured, Picholines, Castelvetro (vegan) \$9

BURRATA – Mozzarella with a creamy center, cherry tomato salad, basil, oregano & white truffle oil \$15

CROSTINI TRUFFLE RICOTTA – Whipped ricotta, truffle honey, crostini \$12

CAULIFLOWER GRATIN – Cauliflower, spinach, eggs, gruyere, nutmeg, baked with Parmesan & bread crumbs \$16

VENISON CARPACCIO – Peppered tenderloin sliced thin, truffle oil, shaved parmigiano, micro arugula \$21

POLENTA al RAGU' – Polenta cake filled with gorgonzola topped with fontina & parmigiano, sausage & dry porcini ragu \$18

WILD BOAR SAUSAGE & RABE – Roasted sweet wild boar sausages with broccoli rabe, sun dried tomatoes & black gaeta olives \$16

TRIPPA FIORENTINA – Braised tripe, tomatoes, potatoes, peas, rosemary, Parmigiano \$17

INZIMINO (Tuscan Calamari) – Calamari braised with spinach, swisschard, leeks & tomatoes, garlicky crouton \$17

GAMBERI & FAGIOLI ALL'UCCELLETTO – Shrimp (5 pieces) sautéed with cannellini beans, fresh tomato, fresh sage & red pepper flakes \$18

PORTUGUESE OCTOPUS – Octopus, baby roasted potatoes, black & green olives, capers, tomatoes & oregano \$19

»→ **PLATTERS FOR TABLE TO SHARE** ←«

For 2 or more people

POT OF MUSSELS – P.E.I. mussels, white wine, butter, shallots, red pepper flakes, fresh tarragon, garlicky bread \$19

FARMERS ANTIPASTO – Burrata cheese with grape tomatoes served with house made vegetable antipasto of roasted peppers, baby artichokes, eggplant caponata, balsamic cipolline onions, pickled garlic eggplant. Can be served with no burrata for a vegan platter and by adding more vegetables \$27

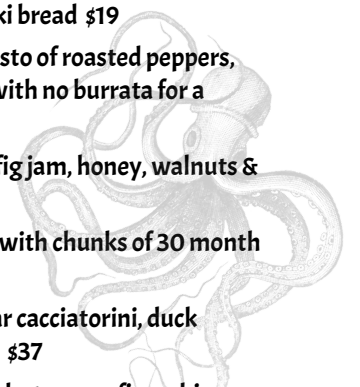
CHEESE MONGER PLATTER – Select 5 cheeses, served with red wine poached pears, taralli bread sticks, fig jam, honey, walnuts & almonds \$27

SAN DANIELE PROSCIUTTO & PARMIGIANO – Prosciutto de Parma aged 24 month's thinly sliced served with chunks of 30 month aged Parmigiano Reggiano, taralli & olives \$29

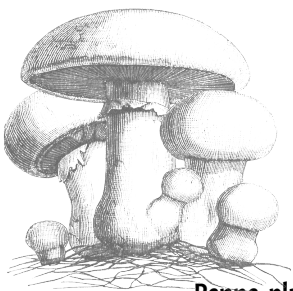
HUNTER'S WILD GAME BOARD – Wild boar prosciutto, duck breast prosciutto, lamb prosciutto, wild boar cacciatore, duck saucisson, country pâté of Duck Pork prunes and Armagnac, mixed olives, cornishon & grainy mustard \$37

BUTCHER'S WOOD BOARD – A selection of local and imported cured meats, prosciutto, salame Toscano, hot coppa, finocchiona fennel salami, sopressata, mortadella & olives \$25

HAMON IBERICO DE BELLOTA & SALCHICON IBERICO (PATA NEGRA) – Prosciutto out of a special Pure breed of Free range acorn fed Iberico pigs from Spain, with salame made from same breed, served with polenta truffled crostini & olives \$45



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»→ **PASTA** ◀«

SMOKY PUTTANESCA

– Penne, plum tomatoes, hint of anchovies, Castelvetro green & gaeta black olives, capers, smoked mozzarella \$22 –

GNOCCHI TRICOLORE GORGONZOLA & WALNUTS

– Homemade potato, spinach and beet gnocchi, gorgonzola cream sauce, walnuts. poached pear \$24 –

THE TRUFFLE

– Purses of fresh pasta filled with a blend of cheeses in a creamy white truffle & wild mushroom sauce \$22 –

FETTUCCINE BEEF SHORT RIB RAGU

– Fettuccine, red wine braised beef short rib meat sauce. \$25 –

PAPPARDELLE WILD BOAR

– Braised wild boar in red wine, tomatoes, fresh herbs & juniper berries & spices \$25 –

LASAGNA RUSTICA

– Blend of braised beef meat sauce, sheets of fresh pasta, tomato sauce, bechamel & parmesan cheese \$24 –

OLD SCHOOL WHITE CLAM SAUCE

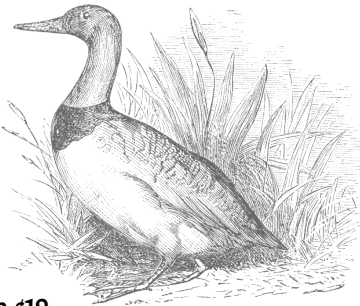
– Spaghetti, Baby clams, garlic, white wine, EVOO, parsley, red pepper flakes \$25 –

BLACK LINGUINE PESCATORA

– Fresh squid ink pasta, plum tomatoes, shrimp, clams, mussels, calamari, scallops, lobster broth. \$29 –

Gluten free or whole wheat penne pasta available

Simple tomato and basil sauce is available for pasta dishes



»→ **LARGE PLATES** ◀«

MOM'S EGGPLANT PARM

– Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese \$19 –

ROASTED ORGANIC CHICKEN BREAST

– Marsala reduction, wild mushrooms, fingerling roasted potatoes, french string beans \$27 –

SHOEMAKERS CHICKEN & SAUSAGE

– Organic chicken on the bone, sweet fennel sausages, wine & lemon sauce, garlic, rosemary, peperoncini, sweet pappadew peppers \$27 –

ALASKAN SALMONE DIJON

– Seared Alaskan wild caught, asparagus, grainy mustard cream sauce \$34 –

THE RABBIT

– Please ask your server of how the rabbit is prepared today \$29 –

THE DUCK

– Pan roasted Moulard duck breast, red wine dark cocoa & dried figs reduction sauce, asparagus & fingerling roasted potatoes \$32 –

+ (RECOMMENDED RARE or MED.RARE) +

BRACIOLA di MAIALE

– Pan roasted Berkshire double cut pork chop (16oz), rosemary garlic & balsamic reduction, sautéed sweet vinegar peppers, broccoli rabe \$38 –

TAGLIATA

– 16 oz. NY Strip served sliced with caramelized wild mushrooms, roasted fingerling potato, EVOO rosemary \$45 –

VEAL CHOP VAL D'AOSTA

– Veal chop pounded & parmigiano crusted, pan fried, topped with Italian roasted ham, white truffle cream & white wine sauce, melted fontina cheese \$48 –

BISTECA FIORENTINA(For Two)

– Pat LaFreida Porterhouse 40 day Dry Aged 42 oz center cut grass-fed. \$125 –

»→ **SIDES** ◀«

BROCCOLI RABE

– Sautéed garlic, oil & red pepper flakes \$14 –

SWISS CHARD

– Garlic & EVOO \$8 –

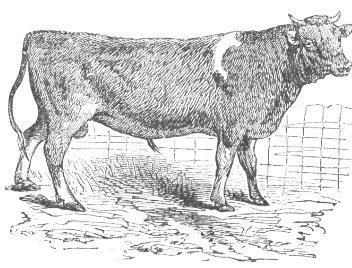
ROASTED POTATOES

– Small fingerling and pearl potatoes, fresh herbs –

HARICOT VERTS

– French string beans, garlic & oil –





»»» CHEESE «««

1.Parmigiano Reggiano (Italy) – King of cheeses, cow's milk, savory, salty, fruity and nutty. \$9.

2.Moliterno Tartufato (Italy) – Sheep's milk cheese from Sardinia flavored with shaved white truffles. Rich, savory, slightly sharp (yet sweet), full flavored, rustic. \$14

3.Pecorino Toscano (Italy) – Tuscany's favorite 100% sheep's milk aged 4 month's, semi-firm consistency, perfume and flavors toward nuts and hay \$10.

4.Provolone (Italy) – Provolone is a semi-hard cheese, cow's milk sharp in flavour, aged minimum 4 months \$8.

5.Taleggio (Italy) – Full cream pasteurized cows milk aged under 2 months, sourish and sometimes tangy \$9.

6. Gorgonzola Dolce (Italy) – Meaning "sweet" in Italian, Gorgonzola "Dolce" DOP is a soft, blue, buttery cheese, cow's whole milk. \$10

7.English Farmhouse Cave-aged Cheddar (UK) – Crumbly texture and nutty aroma. Slightly tangy with caramel sweetness to the finish. \$12.

8.Tomme De Savoie (France) – Cow's Milk Cheese from the French Alps. A semi-firm cheese slightly salty/slightly sharp flavor with nut & grassy nuances \$10

9.Roquefort (France) – Sheep's milk aged in the caves of Roquefort-sur-Soulzon \$10

10.Manche DOP 12 month's (Spain) – Made solely from La Manchega sheep milk aged for minimum 12 months \$9

11.Bucherondin (France) – Soft ripening goat's milk from Loire Valley, the most popular goat cheese in Fance \$10

12.Delice de Bourgogne (France) – French cow's milk cheese from the Burgundy region of France. It is a soft-ripened triple-cream cheese. \$10



»»» CURED MEATS «««

Wild Boar Prosciutto – Wild Boar Leg cured 6 months in sea salt and sugar in the raw \$18

Duck Prosciutto – Dry cured Moullard duck breast, fatty, sweet melt in your mouth \$17

Speck Prosciutto – Lightly smoked and peppered prosciutto from the border of Italy & Austria \$12

Mortadella – Mortadella is a product of Bologna, Italy. It is flavoured with spices, black pepper, myrtle berries, and pistachios. \$10

Finocchiona – A Tuscan salami flavored with fennel seeds, red wine & garlic \$10

Hot Coppa – From Emilia Romagna air-dried meat from the pork shoulder, red pepper flakes and herbs then cured. \$10

Sopressata – Hand made and air-dried, using natural casing filled with coarsely ground pork, garlic, salt & black pepper then cured \$10

Venison Salami – Venison & Berkshire pork artisanal salami \$15

Elk Salami – Elk & blended with Berkshire pork salami \$15

Duck Salami – Dry cured French style duck sausage \$15

Bison Salami – 100% Bison meat uncured then dried \$17

Wild Boar salami – Handmade with a traditional recipe and spiked with red wine, juniper berries, then dry cured \$16

No nitrite or nitrate added, to any of the wild game meats except for those naturally occurring in sea salt celery juice and nutmeg

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