

# SALUMERIA

(formaggi \$4)

(salumi \$5)

<b>PARMIGIANO REGGIANO</b> cow's milk, tuscan	<b>PROSCIUTTO di PARMA</b> prosciutto crudo
<b>PECORINO FOGLIE</b> sheep's milk, tuscan	<b>MORTADELLA</b> pork & spiced pepper
<b>TALEGGIO</b> cow's milk, lombardy	<b>SOPRESSATA</b> hot dried cured salami
<b>GORGONZOLA DOLCE</b> blue veined, lombardy	<b>CACCIATORINI</b> dried pork salami
<b>ROBIOLA</b> cow, sheep & goat milk, piedmont	<b>BRESAOLA</b> air-dried beef, lombardy
<b>CONSTANT BLISS</b> cow's milk, vermont	<b>PROSCIUTTO COTTO</b> cooked ham

# ASSAGGINI

(sides - each \$4)

<b>PEPPERONATA</b>	<b>ROASTED CAULIFLOWER</b>
<b>EGGPLANT CAPONATA</b>	<b>BRUSSEL SPROUTS</b>
<b>TUSCAN BEAN SALAD</b>	<b>GRILLED PORTOBELLO</b>
<b>GRILLED ZUCCHINI &amp; PIGNOLI</b>	<b>ROASTED BEETS</b>

<p>★ <b>LUGO SALUMERIA TASTING</b> (\$25) ★ includes two salumi, two formaggi, three assaggini</p>
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# ANTIPASTI CALDI

(hot appetizers)

<b>MUSSELS</b> garlic & spicy tomato broth	\$10
<b>GNOCCHI ALLA ROMANA</b> truffles, mushrooms, parmigiano	\$9
<b>SEAFOOD FRITTERS</b> lemon-caper aioli	\$10
<b>FRITTO MISTO</b> traditional "mixed fry," fra'diavolo sauce	\$12
<b>MOZZARELLA CAROZZA</b> lightly fried, stewed baby tomato	\$9
<b>ARTICHOKES ALLA LUGO</b> fried, lemon aioli	\$9
<b>TUSCAN PORK RIBS</b> balsamic glaze	\$12
<b>WHITE BEAN SOUP</b> pancetta, rosemary	\$8

# PIZZA

<b>SAUSAGE</b> broccoli rabe, provolone	\$12
<b>MARGHERITA</b> tomato, basil, mozzarella	\$11
<b>PUTTANESCA</b> capers, tomatoes, olives, anchovies	\$12
<b>CLAMS</b> scallion, extra-virgin olive oil	\$13
<b>ROBIOLA</b> truffle oil, sea salt	\$14
<b>WILD MUSHROOM</b> truffle oil, sea salt	\$13
<b>SOPRESSATA</b> red pepper, ricotta	\$13
<b>PROSCIUTTO</b> arugula, parmigiano	\$14

# CRUDI

(raw dishes - each \$12)

<b>AHI TUNA</b> tomatoes, capers, green olives	
<b>BEEF</b> truffles, baby greens, ciabatta crostini	
<b>BRANZINO</b> orange olive oil	
<b>SALMON</b> red beets, pink peppercorns	

# INSALATE

(salad)

<b>MISTICANZA</b> fennel, radish, tomato, red wine vinaigrette	\$8
<b>CLASSIC "CAESAR"</b> romaine, parmigiano, lemon-dressing	\$10
<b>TRI-COLORE</b> shaved parmigiano, pinenut vinaigrette	\$9
<b>CAPRESE</b> mozzarella bocconcini, basil, tomato, arugula	\$11
<b>ENDIVE &amp; FRISEE</b> gorgonzola, walnuts, pears	\$11

# PASTA

<b>SPAGHETTI</b> cherry tomatoes, parmigiano	\$18
<b>FETTUCCINE ALLA PAPPALINA</b> prosciutto cotto, wild mushrooms	\$19
<b>RIGATONI ALLA MATRICIANA</b> pancetta, baby tomatoes, caramelized onions	\$21
<b>LINGUINE PESCATORE</b> clams, squid, mussels, rock shrimp	\$24
<b>SPAGHETTI CARBONARA</b> guanciale, cracked black pepper	\$20
<b>ORECCHIETTE</b> pork sausage, broccoli rabe	\$19
<b>RAVIOLI</b> spinach, ricotta, stewed tomatoes	\$19

# SECONDI

(main course)

<b>WILD SALMON</b> broccoli rabe, potatoes, manilla clams	\$25
<b>SEARED TUNA</b> grilled eggplant, squash, zucchini	\$28
<b>ROASTED COD</b> mixed bean, sausage ragu	\$26
<b>CHICKEN AL MATTONE</b> green & yellow wax bean salad	\$22
<b>BERKSHIRE PORK CHOP</b> tuscan kale, pancetta	\$28
<b>FIorentina FOR TWO</b> porterhouse (serves 2)	\$72
<b>VEAL CHOP MILANESE</b> arugula salad, shaved parmigiano	\$38
<b>SKIRT STEAK</b> salsa verde, tuscan fries	\$24
<b>NEW YORK STRIP STEAK</b>	\$31

# CONTORNI

one \$7 / two \$13 / three \$18

<b>MASHED POTATOES</b>	<b>TUSCAN HERB FRIES</b>
<b>BROCCOLI RABE</b>	<b>ROASTED POTATOES</b>
<b>SAUTEED SPINACH</b>	<b>FRIED MUSHROOMS</b>
<b>FRIED ZUCCHINI</b>	<b>SAUTEED VEGETABLES</b>

# VINI

(frizzante)

<b>PROSECCO</b> trevisol, 2007, lombardy	\$9		\$27
<b>PROSECCO ROSATO</b> collabrigo "ti amo", 2006, lombardy	\$12		\$42
<b>MOSCATO D'ASTI</b> coppo "moncalvina", 2007, piedmont	\$12		\$36

(bianco e rosato)

<b>ROSATO LAGREIN</b> terlano, 2007, alto-adige	\$12	\$22	\$32
<b>PINOT GRIGIO</b> gabriella, 2007, friuli	\$9	\$16	\$23
<b>CHARDONNAY</b> tramin, 2007, alto-adige	\$11	\$20	\$29
<b>SAUVIGNON BLANC</b> borgo conventi, 2006, friuli	\$11	\$20	\$29
<b>FIANO di AVELLINO</b> feudi di san gregorio, 2007, campania	\$14	\$26	\$38
<b>VERMENTINO</b> il putone, 2006, tuscan	\$13	\$24	\$35
<b>GEWURZTRAMINER</b> plozner, 2007, friuli	\$12	\$23	\$42

(rosso)

<b>BARBERA D' ALBA</b> fontanafredda ,2005, piedmont	\$12	\$22	\$32
<b>NERO D' AVOLA</b> donnafugata "sedara", 2006, sicily	\$14	\$26	\$38
<b>VALPOLICELLA</b> brigaldara, 2006, veneto	\$15	\$28	\$40
<b>SANGIOVESE / CABERNET</b> salviano "turlo", 2004, tuscan	\$17	\$32	\$46
<b>PRIMITIVO</b> conti zecca, 2006, apulia	\$13	\$24	\$35
<b>CHIANTI CLASSICO RISERVA</b> castello di querceto, 2006, tuscan	\$11	\$20	\$29
<b>MONTEPULCIANO D'ABRUZZO</b> marramiero, 2006, tuscan	\$13	\$24	\$35

quartino  
mezzo  
bottiglia