

wild boar cacciatorelli, new york

prosciutto di parma  
\$11

prosciutto di parma, italy

**Insalata di scarola**

escarole, warm pancetta vinaigrette,  
soft boiled farm egg, pecorino romano  
\$10

Insal

coppa, iowa

'nduja, italy

**Stracciatella**

creamy pugliese burrata,  
charred cherry tomatoes, marjoram  
\$12

cured b

sweet soppressata, new york

spicy salumi, new york

lardo, italy

**Funghi al forno**

roasted trumpet royal mushrooms, fonduta, mache,  
hazelnuts  
\$14

bresaola, new york

prosciutto di tonno, italy

**Calamari**

grilled calamari, zucchini, mint,  
cured lemon, pilacca  
\$13

swordfish,

salumi rossa, california

VERDURE

PRIMI

\$6 per selection

mediterrane

**Cappelacci del brigante**

hand crafted pasta, marinated mussels, garlic, marjoram  
\$17/\$23

fennel, pecorino, lemon, chervil

eggplant, calabrian chili

**Linguine**

summer squash, almond-basil pesto,  
ricotta salata  
\$12/\$19

hanger

pickled ramps, lemon, ricotta salata

mushrooms sott'olio, rosemary, garlic

**Ravioli**

potato filled pasta, charred broccoli, speck, toasted  
garlic  
\$12/\$17

fennel

beets, pistachio, sweet garlic, thyme,  
orange

onions, balsamic, cracked black pepper

peppers, hot and sweet

**Pasta con sarde**

hand crafted spaghetti, cured sardines, orange, chilies  
\$18/\$25

chili

cauliflower, almonds, golden raisins

**Pappardelle**

rabbit sausage, chanterelles, parmigiano  
\$17/\$24

summe

radishes, anchovy vinaigrette

Affetatti Misti

chef's selection of salumi, verdure, formaggi

brocc

\$22

Executive Chef – Missy Robbins