

# Menu



## LITTLE BAR SNACKS

- ORANGEY BEETS 4.
- WHITE ANCHOVIES 5.
- MARINATED OLIVES 5.
- MARINATED MUSHROOMS 5.
- SUMMER SQUASH FRITTATA 5.

## FRIED STUFF

- Sage Leaves with Lamb Sausage 8.
- Beet, Gorgonzola Risotto Balls 7.
- Red Wine, Oxtail Risotto Balls 8.
- SAUCY MOZZARELLA BALLS 6.
- Funky Beef Balls 7.
- YOSHI FRIED CHICKEN \$7**

## SALADS. SALADS. SALADS.

FRISÉE, CRISPY DUCK CONFIT, GORGONZOLA, SHALLOTS 11.

ARUGULA, PARMESAN, BALSAMIC 8.

CALAMARI, SMOKED CHICK PEAS, OLIVES, CELERY, LEMON 11.

DANDELION GREENS, HARD BOILED EGG, GARLIC, BREAD CRUMBS 9.

FARRO, TOMATO, CUCUMBERS, HERBS 9.

## BISFORBRUSCHETTA

- FETT'UNTA, 2009 PRIMO OLIO 4.
- TOMATO, BASIL, EGG 7.
- CHICKEN LIVER 7.
- WHIPPED LARDO 6.
- TONNATO, CELERY 7.
- BONE MARROW 10.

## THE SANDWICHES OF TERROIR

- MEATBALL 11.
- DUCK PROSCIUTTO MUSHROOMS, STINKY CHEESE 11
- HAM AND FONTINA HOUSE MUSTARD 10.
- EGGPLANT RED PEPPER, BASIL, MOZZARELLA 10.

## OUR PLATES

- "THIN STEAK" DRY-AGED CREEKSTONE BEEF 20.
- BEV'S FAMOUS PORK BLADE STEAK 17.
- VEAL AND RICOTTA MEATBALLS 17.