

LITTLE BAR SNACKS

- Marinated **Olives** 4.
- Cauliflower Frittata** 6.
- White Anchovies & Pickled Onions** 6
- Cremini Mushrooms** 5.
- Roasted Beets, Orange and Hazelnuts** 5.
- Pickled Vegetables** 5.

FRIED STUFF

"Every day you must eat some fried stuff"
Ben Franklin, Poor Richard's Almanac, 1739

- Funky Beef Balls** 7.
- Sage Leaves with Lamb Sausage** 8.
- Mozzarella** 6.
- Beet Risotto Balls w/ Gorgonzola** 7.
- Risotto Balls w/ Short Rib** 8.

YES! WE HAVE CHEESE & CHARCUTERIE

(see back cover)

B IS FOR BRUSCHETTA

*Fett'unta with 2010 Primo Olio

Extra Virgin Olive Oil 4.*

Whipped Lardo 6.

Tonnato with Celery 7.

Baccala Montecato 7.

Tomato & Egg 7.

**Black Cabbage
& Pork Sausage** 7.

COMBO PLATTERS OF CHEESE AND CHARCUTERIE

METHUSELAH 24.

(3 X 3)

SALMANAZAR 35.

(5 X 5)

MELCHIZEDEK 46.

(7 X 7)

WE LOVE SALADS!

Arugula

**Parmesan & Balsamic
Vinegar** 8.

Calamari

**Smoked Chickpeas, Olives,
Lemon & Celery** 8.

Escarole Salad

**Red Onion, Pecorino
Romano, Walnuts,
Bosc Pear** 8.

THE BEST PANINI & SANDWICH IN ALL OF NEW YORK CITY

Duck Ham with Hen of the Woods Mushrooms & Taleggio Cheese 11.

Grilled Radicchio with Smoked Mozzarella & Red Pepper 11.

Bahn mi italiano with Pork Terrine, Liver Pate and Pickled Vegetables 11.

Fontina Cheese with Prosciutto, Pickles and Beer Mustard 12.

Veal & Ricotta Meatball Sub 11.

COOL STUFF THAT YOU MUST EAT

Veal & Ricotta Meatballs 17.

Bev Super Famous Eggleston's Pork Blade Steak 17.

Charcuterie

Delicate Essen...good source of protein

Coppa 6.

Finocchietti 5.

Prosciutto 6.

House-Cured Duck Breast 7.

Country Pork Terrine 5.

House-Smoked Ham 6.

Wild Boar Cacciatorini 5.

Assortment of ALL the charcuterie 26.

Say cheese

The other white meat...just ask any belgian monk

Leonora *pasteurized goat* Spain 6.

Robiola Bosina *pasteurized cow, sheep* italy 5.

Malvarosa *pasteurized sheep* Spain 6.

Grayson *pasteurized cow* Virginia 5.

Tarantaise *raw cow* Vermont 5.

Cobb Hill Ascutney *raw cow* Vermont 5.

Weinkase Lagrein *pasteurized cow* italy 5.

Ewephoria *pasteurized sheep* Holland 6.

Bayley Hazen Blue *raw cow* Vermont 5.

Selection of 6 cheeses for 25.

What is this "DESSERT" you speak of?

Although the custom of eating fruits and nuts after a meal may be very old, dessert as a standard part of a Western meal is a relatively recent development. Before the rise of the middle class in the 19th-century, and the mechanization of the sugar industry, sweets were a privilege of the aristocracy, or a rare holiday treat. As sugar became cheaper and more readily available, the development and popularity of desserts spread accordingly. – *Wikipedia*

BISCOTTI 4.

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**CHOCOLATE BUDINO**

**WITH CANDIED HAZELNUTS 6.**

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OLIVE OIL CAKE

WITH ROASTED PEARS 6.