

Antipasti

Pork Fried Almonds with Rosemary & Garlic

Marinated Olives

Charred Cauliflower, Toasted Breadcrumbs,
Cornichons & Parsley

Broccoli with Roasted Garlic & Anchovy Vinaigrette

Butternut Squash, Pumpkin Seeds, Brown Butter & Salata

Shaved Brussels Sprouts, Pecorino Noce & Parmigiano Reggiano

Salt-Roasted Beets, Whipped Goat Cheese & Pistachio Vinaigrette

Braised Baby Artichokes, Fingerling Potatoes, Asiago & Salami Toscana

Olive Oil-Poached Tuna with Greek Lima Beans

Calamari with Fregula, Radishes, Cucumbers & Pistachios

Burrata Pugliese, Grilled Kohlrabi, Apples, Mustard Greens, Crispy Speck & Beer Agrodolce

Salad

Castelfranco, Sunchokes, Hazelnuts, Apple Cider Vinaigrette

Tuscan Kale & Romaine Caesar Salad With
Soft Boiled Quail Egg & House Cured Anchovies

Roasted Heirloom Carrots, Avocado, Fennel Toasted Quinoa, Sunflower, Sesame Seeds & Winter Citrus

Fried Items

Chorizo Stuffed Olives

Eggplant Parmesan Balls

Prosciutto Escarole Bread Balls

Deviled Egg with Arugula & Capers

Fried Brussels Sprouts with Thyme, Lemon & Chili Flakes

Winter Squash Arancini with Sage & Cocoa Nib Pesto

Petit Basque Cheese with Membrillo

Salt & Vinegar Beef Tendon Chips

Pig's Ear with Crispy Kale, Pickled Cherry Peppers & Fried Egg

Panini

Coppa with Provolone Cheese, Pickled Cherry Peppers
& Grain Mustard

Slow Roasted Ham, Scamorza Cheese, Pickled Portobello & Sundried Tomatoes

Porchetta with Salsa Verde

Cured Meats

Lingua Agrodolce

Cacciatorini

Testa

Catalonian Fuet

Jamon Serrano

Prosciutto di San Daniele

Prosciutto di Parma

Tartufo

Chorizo

Lomo

Coppa

Purple Pig Platter

Smears

House Cured Lardo Iberico

Whipped Feta with Cucumbers

Pork Neck Bone Gravy with Ricotta

Pork Liver Pate

Taramosalata "Greek Caviar Smear"

Mortadella, Balsamico & Pistachio

Eggplant Caponata with Goat Cheese

Pork Neck Bone Rillettes & Mostarda

Roasted Bone Marrow with Herbs

Foie Gras & Membrillo

Cheese

*Iborez

*Prairie Breeze

Caso Bolo Mellage

Parmigiano Reggiano

*Le Chevre Noir

Capriole Sophia

Pecorino Noce

Monte crudo

Big Ed's

*Blu di Bufala

Robiola di Capra

*delice de bourgogne

Piave vecchio

CaprinoTartufo

Green hill camembert

*Podda

Fontina

*Lincoln log

Pecorino Toscano

*Quadrello

Cave Man Blue

*Cabot Cheddar

St. Agur

(*Pasteurized)

a la Plancha, etc.

Meatball Slider with Parmesan & Arugula

Pork Tripe Ala Parmigiana with Pork Skin Breadcrumbs

Pig's Tails Braised in Balsamic with Grated Egg & Parsley

Charred Green Onions with Romesco Sauce

"JLT" Pork Jowl, Tomato, Frisee & Fried Duck Egg

Morcilla with Apples, Watercress, Saba, Kidney & Navy Beans

Mussels with Pancetta, Crème Fraîche & Marjoram

Razor Clams with Oregano, Lemon & Olive Oil

Milk Braised Pork Shoulder with Mashed Potatoes

Chicken Thigh Kebabs, Fried Smashed Potatoes & Tzatziki

Pork Secreto with Roasted Red Pepper, Leeks & Pickled Watermelon Rind

Quail with Trahana & Porcini Stuffing, Salsify & Pomegranate

Pork Sweetbreads with Fennel & Apricots

Pan-Fried Skate Wing with Beets, Turnips, Mint & Blood Orange Balsamico

Sepia with Celery, Almonds & Fried Rosemary

Manila Clams, House Made Merguez Sausage, Manzanilla Sherry & Tomato

House made Veal Mortadella Sausage with Black Kale, Fresh Chickpeas & Preserved Cherry Tomatoes

Pork Blade Steak with 'Nduja & Honey

Prosciutto Crusted Cobia with Manila Clams & Sea Beans

Turkey Leg Confit, Crispy Lentils, Treviso, Endive, & Agrodolce

Octopus with Green Beans, Fingerling Potatoes & Salsa Verde

Scallop Spiedini with Chickpea Aioli

Pork Osso Bucco with Soft Polenta & Gremolata

Wagyu Sirloin Tip with Fingerling Potatoes, Cipolini Onions, Olives & Bone Marrow Vinaigrette

Berkshire Pork Chop with Fava Salata & Horta

Guinea Hen Cooked Under a Brick with Chilled Black Barley, Lentils & Beet Vinaigrette

Dolci

Lemon Panna Cotta

{with Lemon Marmellata & Candied Pistachios}

Bread Pudding with Marsala & Citrus

{Raisins, Caramel Sauce & Whipped Cream}

Panino con Nutella

{Sweet Sandwich with Chocolate Hazelnut Spread, Marshmallow & Bananas}

Italian Wedding Cookies

Affogato

{Espresso Served Over Soft Serve Ice Cream}

Soft Serve Ice Cream

{Peppermint with Peppermint Candies or Salted Caramel}

Sicilian Iris

{Ricotta & Chocolate Chip Filled Fried Brioche}

Grandma D's Chocolate Cake

{With Almond & Orange Marmellata}

Caffe

American Coffee

Cappuccino

Espresso

Caffe Latte

Tea

Sicilian Blood Orange

{Green}

Into the Wilds of Greece

{Herbal Decaf}

Gingerbread Rooibos

{Herbal Decaf}

First Flush Darjeeling
{Black}