

Food

Cheeses

Comte (France) Hard cows milk, similar to gruyere, earthy
Piave (Belun,Italy) hard cows milk, earthy, slightly sharp
Cabot Clothbound Cheddar (Vermont) Hard cows milk
Idiazabal (Basque, Spain) hard cows milk, slightly smokey
La Tur(Piemonte, Italy) Semi-soft goat, sheep &cows milk
Mahon Curado, Coinga(raw cows milk, very earthy and grassy, Spain)
Epoisse (Burgundy) soft, stinky, hand rinsed cows milk
Garrotxa(Catalonia,Spain) earthy, farmhouse goats milk
Gorgonzola Dolce (Lombardy, Italy) blue cows milk, stinky
ParmigianaReggiano hard cows milk, salty, crystallly, deelysh!!
Pierre Robert Triple Crème Brie softcows milk

Cured Meats

Culatello
Wild Boar Cacciatorini
Young Serrano Ham
Faiccos Dry Soppresatta
Prosciutto di Parma
Mildly hot Faiccos home-made Coppa

Selections:

1 for \$8.3 for \$17.5 for \$24.

All Day

Hot crepes with nutella	9.
Young Serrano ham and manchegopannini	13.
Smoked salmon crostini w/ horseradish crème fraiche	14.
Grilled Tuscan bread w/ sautéed spinach &scamorza	12.
Poached eggs with sautéed baby spinach	9.
Frittata of the day	9.

Bowl of marinated olives	7.
Lentil Soup	12.
Fried baby artichokes, lemon, sage, spicy aioli	14.
Farro, poached egg, spinach, oven-dried tomato	14.
Swiss chard & medley of beans stew w/ toasted multi-grain	13.
Brussel sprouts flatbread w/ prosciutto, tomatoes, basil &tartufo	19.
Baby Kale w/ achovy-parmigiana vinaigrette	12.
Mesclun greens w/sherry vinaigrette	8.
Arugula, roasted beets, warm goat cheese tartufo crostini	14.
Catskills Smoked Trout w/ endives, green apples & horseradish	19.
Grilled Portuguese Octopus w/ string beans, potatoes & lemon	21.
Wellfleet (MA) Oysters on the half shell (6 min.)	3. p.p
Roasted Oysters w/ lemon, capers, fennel &parmigiana	19.
Salmon Carpaccio, cucumbers, arugula & caper aioli	17.
Culatello, taleggio and fresh tomatocrostini (toasted)	14.
Imported White Anchovy & tomato crostini	11.
Cured Tuna tartine w/ mesclun greens	17.
Imported Buffalabocconcinitartine, sautéed cherry tomatoes & pesto	19.
Sauteed Ecuadorean shrimp w/ white beans & arugula salad	21.
Traditional pate & mousse plate w/ cornichons & baguette	16.
North Atlantic Cod Soup	17.

Skirt Steak Sliders w/ mesclun salad	17.
Home-made Gnocchi w/ Veal Bolognese	19.
Country sausage stew w/ white beans, peppers & fresh tomato	17.
Home-made Tagliatelle w/ roasted leg of lamb ragu	22.
Chicken panini w/ oven dried tomatoes, shiitake, provolone & arugula	15.
Prosciutto panini, fresh pesto, mozzarella and tomato	16.
Cuban panini, roast pork, pickles, roasted peppers & pecorino	17.
Meatballs in white wine, bay leaves and lemon broth	16.
Roasted Chicken, caponata, white beans & spinach	23.
<u>Desserts</u>	
Warm gala apple cobbler w/ vanilla gelato	12.
Fresh White Peach Sorbet	9.
Poached pear w/ warm crepe and gianduja-hazelnut gelato	10.
Warm Valrhona chocolate soufflé cake	10.
Gianduja& hazelnut gelato	9.
Biscotti	6.