

bruschetta

broo.skeh.teh.ria

ANTIPASTI

BOWL OF MARINATED MIXED OLIVES 4.50

DEVEILED EGGS WITH BASIL PESTO
AND A PROSCIUTTO CRISP 4.50

FRESH MOZZARELLA, MARINATED TOMATO,
BASIL AND EXTRA VIRGIN OLIVE OIL 6.50

SMOKED SALMON AND GOAT CHEESE
WRAPPED IN RIBBONS OF ZUCCHINI,
SERVED WITH A PESTO SAUCE 6.50

CHOICE OF THREE CHEESES SERVED WITH HONEY,
APPLES AND TOASTED CIABATTA 8.50

BRIE	FONTINA
GOAT	GORGONZOLA
ASIAGO	GRANA PADANA

MIXED ANTIPASTI; MARINATED OLIVES, PROSCIUTTO
DI PARMA, SOPPRESSATA, AND CHOICE OF
THREE CHEESES FROM ABOVE 15.00

SOUP OF THE DAY 5.00

BRUSCHETTE

TOPPING SERVED IN A BOWL WITH BREAD ON THE SIDE

4.50 EACH
8.00 COMBO OF TWO
11.00 COMBO OF THREE

TOMATO AND GRANA PADANA CHEESE MARINATED IN
EXTRA VIRGIN OLIVE OIL, BASIL AND OREGANO

CANNELLINI BEANS MARINATED WITH GARLIC,
LEMON AND EXTRA VIRGIN OLIVE OIL, TOPPED
WITH PARMIGIANO CHEESE

MIXED OLIVES CHOPPED WITH
HOT PEPPERONCINI PEPPERS

SMOKED SALMON TARTAR WITH AVOCADO, RED ONION,
CAPERS, EXTRA VIRGIN OLIVE OIL AND LEMON

RICOTTA CHEESE WITH TRUFFLE OIL
AND CRACKED BLACK PEPPER

AVOCADO, RED ONION, TOMATO, BASIL, EXTRA
VIRGIN OLIVE OIL, SPLASH OF BALSAMIC VINEGAR

HOT ARTICHOKE DIP WITH A BLEND OF ITALIAN CHEESES

INSALATE

SMALL GREEN SALAD, TOMATO,
RED ONION, VINAIGRETTE 4.50
...WITH CHOICE OF ANY BRUSCHETTA OR SOUP 8.50

ZUCCHINI RIBBONS, ARUGULA,
EXTRA VIRGIN OLIVE OIL, LEMON AND
GRANA PADANA SHAVINGS 8.00

STRAWBERRIES, GORGONZOLA CHEESE AND SHAVED
ALMONDS OVER HEARTS OF ROMAINE WITH
EXTRA VIRGIN OLIVE OIL, AND LEMON 8.75

BABY SPINACH, BEETS, GOAT CHEESE,
PUMPKIN SEEDS, VINAIGRETTE 8.75

SPICY CHORIZO SAUSAGE, MIXED GREENS, GOAT
CHEESE, MARINATED TOMATO, VINAIGRETTE 8.75

SMOKED SALMON, ARUGULA, GOAT CHEESE,
TOAST POINTS, CAPERS, RED ONION, EXTRA
VIRGIN OLIVE OIL, LEMON 10.00

SEARED RARE TUNA, ARUGULA, CARROTS,
MARINATED OLIVES, EGG, VINAIGRETTE 12.00

CAESAR SALAD WITH SHAVED PARMIGIANO,
PECORINO, ASIAGO CHEESE AND CROUTONS 8.50

...ADD GRILLED PORTOBELLO MUSHROOM 2.50

...ADD GRILLED CHICKEN 2.50

...ADD PULLED PORK 2.50

...ADD SEARED RARE SIRLOIN STEAK 7.00

PANINI

FRESH MOZZARELLA, MARINATED TOMATO,
EXTRA VIRGIN OLIVE OIL, BALSAMIC
VINEGAR AND FRESH BASIL 7.50
...WITH SLICED AVOCADO 8.00
...WITH SWEET SOPPRESSATA 8.00
...WITH PROSCIUTTO DI PARMA 8.50

BASIL PESTO, GRILLED CHICKEN,
PARMIGIANO, PIGNOLI NUTS 8.50

ROASTED RED PEPPER SAUCE, GRILLED
CHICKEN, AVOCADO, GOAT CHEESE 8.50

GRILLED ZUCCHINI, ROASTED RED PEPPER,
OLIVE TAPENADE, PEPPERONCINI,
FRESH MOZZARELLA 8.00

BARBECUE PULLED PORK, DILL PICKLE
AND FONTINA CHEESE 8.50

TURKEY, PANCETTA, AVOCADO,
TOMATO, MAYONNAISE 7.50

SPICY CHORIZO SAUSAGE, MOZZARELLA
CHEESE AND TOMATO SAUCE 8.00

SLICED RARE SIRLOIN STEAK, GRILLED RED ONION,
GORGONZOLA CHEESE, MALT VINEGAR 11.00

PORK MEATBALL SANDWICH, TOMATO
RAGU, PARMIGIANO 8.50

SMOKED SALMON, MASCARPONE CHEESE,
MARINATED TOMATO, RED ONION 9.50

PASTE

MANICOTTI STUFFED WITH RICOTTA CHEESE
PREPARED IN A PLUM TOMATO SAUCE 9.50

LASAGNE PREPARED IN A BOLOGNESE
STYLE MEAT SAUCE 11.00

COUSCOUS WITH BASIL PESTO, FRESH TOMATO,
PIGNOLI NUTS AND PARMIGIANO 8.50
...WITH GRILLED PORTOBELLO MUSHROOM 10.50
...WITH SPICY CHORIZO 10.50
...WITH GRILLED CHICKEN 12.50

ENTREE

GRILLED ZUCCHINI, PORTOBELLO
MUSHROOM AND ROASTED RED PEPPERS,
SERVED WITH WARM CANNELLINI BEANS,
CHOPPED TOMATO AND GARLIC 10.50

4 OZ SIRLOIN STEAK SEARED RARE WITH AN
HERB BUTTER, SERVED OVER STEAMED SPINACH
AND PORTOBELLO MUSHROOM 14.00

SEARED RARE TUNA PREPARED WITH A WARM RELISH
OF CHOPPED TOMATO, OLIVES AND CAPERS 13.50

SPICY CHORIZO SAUSAGE WITH CANNELLINI
BEANS, GARLIC AND SPINACH 10.50

BOWL OF PORK MEATBALLS IN A
TOMATO RAGU WITH BASIL AND GRATED
PARMIGIANO, OVER POLENTA 9.50

A TASTING OF ANY THREE PANINI 15.00

CASH ONLY

VINO BIANCO

	GLASS	BOTTLE
FALANGHINA, FEUDI DI SAN GREGORIO, 2007 (375 ML)		16
TREBBIANO D'ABRUZZO, CITRA, 2008	6	24
CHARDONNAY, SALMON CREEK, 2008	6	24
RIESLING, FORESTVILLE, 2008	6	24
PINOT GRIGIO, AL VERDI, 2009	7	28
GEWURZTRAMINER, FIRESTONE ESTATES, 2008	7	30
SAUVIGNON BLANC, REDCLIFFE, MARLBOROUGH, 2008	7	30
GAVI, BATASIOLO, 2007		30
VERMENTINO DI SARDEGNA, LA CALA, 2008		30
VERNACCIA, TERRE DI TUFI, TERUZZI & PUTHOD, 2007		32
ANSELMIS SUAVE, SAN VINCENZO, 2008		34
CHARDONNAY, SANTA RITA RESERVA, 2007		34
TOCAI FRULIANO, BASTIANICH, 2006		36
PINOT GRIGIO, BOTTEGA VINAIA, 2009		48
GRECO DI TUFO, FEUDI DI SAN GREGORIO, 2007		52
ROSE, RESERVE, MAISON NICOLAS, 2008		28
ROSATO, PLANETA, 2008	8	30
FEATURED WHITE WINE CARAFE (500 ML)	15	

SPUMANTE

	BOTTLE
PROSECCO, IL PROSECCO, MIONETTO, NV (375 ML)	14
PROSECCO, LA PERLA, NV (750 ML)	28
BRACHETTO D'AQUA, CINZANO, NV (750 ML)	48

HAPPY HOUR - 12.00

DAILY FROM 4PM - 8PM

A FEATURED CARAFE OF WINE AND ANY BRUSCHETTA

VINO ROSSO

	GLASS	BOTTLE
BASILICATA ROSSO, RIENZI, 2005	6	
MONTEPULCIANO D'ABRUZZO, CITRA, 2008	6	24
PINOT NOIR, COASTAL VINES, 2009	6	24
CHIANTI, VILLA DI CAMPOBELLO, 2008	7	28
SHIRAZ, HARDY'S, 2008	7	28
MERLOT, CONTE BRANDOLINI, 2004	8	30
CABERNET SAUVIGNON, PINE AND POST, 2007		30
MORELLINO DI SCANSANO, ROCCA DELLE MACIE, 2007		32
BABY SUPER TUSCAN, CARPINETO, DOGAJOLO, 2007		36
PINOT NOIR, BOTTEGA VINAIA, 2008		38
VALPOLICELLA SECCO, RIPASSO, BERTANI, 2006		38
BARBERA D'ALBA, RIZZI, 2007		40
PRIMITIVO DI MANDURIA, FEUDI, OGNISSOLE, 2007		40
SANGIOVESE, RISERVA, UMBERTO CESARI, 2006		40
VINO NOBILE DI MONTEPULCIANO, AVIGNONESI, 2005		48
CHIANTI CLASSICO, RISERVA, LUIANO, 2004		48
ROSSO DI MONTALCINO, COL D'ORCIA, 2007		50
AGLIANICO / SANGIOVESE, RIENZI, SIXTY FOURTY, 2007		50
ZINFANDEL / PRIMATIVO, ANDRETTI WINERY, 2005		55
TRAVAGLINI, NEBBIOLO, GATTINARA, 2004		65
FEATURED RED WINE CARAFE (500 ML)	15	

BIRRA

	BOTTLE
TAPPETO VOLANTE, LAGER, ITALY	5
MENABREA, BLONDE LAGER, ITALY	6
MENABREA, AMBER LAGER, ITALY	6
BLUE POINT, TOASTED LAGER, LONG ISLAND	6
WOLAVER, INDIA PALE ALE, CERTIFIED ORGANIC, VERMONT	6
ORIGINAL SIN, PEAR CIDER, GLUTEN-FREE, NEW YORK	6
OMMEGANG, WITTE, WHEAT ALE, COOPERSTOWN, NEW YORK	6