

Salumi 8. each

Wild Boar salami	Ciccioli
Lardo	Prosciutto di
Primo	
Tasso Ham	Bresola
Fennel Coppa	Juniper Coppa
Coppa di Testa	Mortadella
Sauccison Sec	Lonza
Nduja	Prosciutto
cotto	

Pizza 18.

Of the Day...

White...Prosciutto with Arugula  
 Josh Pie.mushrooms, sausage and onion

Formaggi 7. each

*with grilled fruit & nut bread & condimenti*

Gorgonzola "Lucifero"  
 Gorgonzola Piccante  
 York Hill Farm, fresh Goat  
 Cheese  
 Manchego Passamontes  
 Vermont Shepherd, "Inverno"  
 Pleasant Ridge  
 Azul Penacorada  
 Brica  
 Fresh Mozzarella

Today's Bruschetta mp

Grassfed Burger with fries 16.

Local Asparagus wrapped in pancetta  
with a local duck egg 9.

Primo Backyard Organic Chicken  
Wings

Lemon and herb brined, fried and  
drizzled with our honey, rosemary and  
sea salt 9.

Piccoli Piatti

Stromboli 8.

Matt's Beer Braised Brat with Morse's  
saukraut and housemade mustard 9.

"Polpette" Magnani Family Meatballs with  
pickled cherry bomb pepper 8.

Today's Crudo mp

"Arancini" Stuffed Sicilian Risotto Ball 8.

Fried sausage stuffed olives 6.

Rosemary almonds and olives 5.

Penacorada stuffed & roasted dates in  
pancetta 6.

Deviled Farm egg 5.

Pickled farm egg 2.

Garlic Knots with ramps and reggiano 4

Piatti

Waygu Beef Confit.. turnips & chives  
17.

Tuscan Style Pork Ribs 12.

Tripe alla Romagna 9.

"Socca" ceci crepe with 1 Feta and olives 13.

Grilled Goat Cheese in Grape leaves  
Herbes de Provence, marinated olives, grilled  
levain .14.

Vermont Quail Spiedini arugula, duck  
liver and pancetta...aged balsamic 17.

Cold Spring Ranch Steak Tartare, salsa  
verde 15.

Shakshuka...poached farm egg with  
tomato, roasted peppers and Swallowtail  
Farm Feta 14.

Verdure

Overwintered Salsify Frites 7.

Chick Pea Battered Fiddleheads, lemon