

# Cibo d'Bar



## **Wings**

**\$10**

*1/2 pound. Bleu. Crudite.*

- . Lime Pepper*
- . Old Bay*
- . Garlic Parmesan*
- . Lemongrass Thai Chili*
- . Caldo*

## **Trattoria Burger**

**\$14**

*Brioche Bun, Cotswold Pimento Cheese, Bacon Jam, (+\$1) Sunny Egg.*

## **Meatballs Classico**

**\$10**

*Ciabatta Bread, 30/30/40 Meatballs, Shaved Reggiano, Pomodoro.*

## **Olives and Feta**

**\$12**

*House Marinated Pit Olives, Crumbled Feta.*

## **Marinated Asparagus**

**\$12**

*Prosciutto Wrapped, Garlic Oil, Tomato Salad, Capers.*

## **Poutine Italiano**

**\$12**

*Thrice Fries, Truffle Oil, Shaved Parmesan, Demi - Glace, Double Cream Polenta & Landons.*

## **Carbonara Deviled Eggs**

**\$12**

*Micro -Lardons, Parmesan Crisps, Fried Capers, Pickled Red Onions, Paprika Oil.*

# Insalata Menu



## *Caprese Insalata*

*Fresh Ovaline Mozzarella, Aged Balsamic, Roma Tomato, Olive Oil & Fresh Basil.* **\$ 12**

## *Caesar Insalata*

*Romaine Lettuce, Shaved Reggiano, Fried White Anchovies & House made Herbed Croutons* **\$ 11**

## *Seared Tuna Insalata*

*Sesame Crusted Tuna, Arugula, Kalamata Olives, Cherry Tomatoes, Red Onions & Parmesan* **\$ 13**

## *Insalata Bambina*

*Baby Spinach, Praline, Local Peaches, Red Onions & Bleu Cheese Crumbles.* **\$ 12**

## *- Vineyard Dressings -*

*Balsamic Vinaigrette, Bacon Vinaigrette, House Herb Vinaigrette, Bleu Cheese, Caseran, Oil and Vinegar, Balsamic Reduction*

# Charcuterie & Cheese Boards

## *Cheese Selection*

*Cypress Grove Humboldt Fog  
Sweet Grass Dairy Green Hill  
Mitica Drunken Goat  
Bonne Vie Brie  
Clawson Cotswold  
Thomas Hoe Red Leicester  
Maasdam Smoked Gouda  
Bluebenny Wensleydale  
Ponce de Leon Manchego  
Hazel Bayden Bleu*

**3 Cheese Board \$ 16**

**6 Cheese Board \$ 29**

## *Meats Selection*

*Columbus Prosciutto  
Daniele Sweet Soppressata  
Pavone Genoa Salami  
Pavone Pepperoni  
Daniele Bresaola  
Daniele Mild Sweet Capicola*

**3 Meat Board \$ 16**

**3 Cheese & 3 Meat Board \$ 29**

*Served with olives, honeycomb, bacon jam, tapenade, almonds, grapes, house made pickles, roasted garlic, and house made baquette crostini's.*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SEARED TUNA IS COOKED TO ORDER.

# Aperitivo's



## *Hummus*

*Roasted Garlic on Roasted Red Pepper - with House Made Pita, Crudité, Olive Oil & Paprika. \$ 9*

## *Cicchetti*

*Grilled Ciabatta, Honsenadish Mascarpone, Seared Skirt Steak & Shaved Asparagus. \$ 14*

## *Bruschetta*

*Tomato Bruschetta, Shaved Reggiano, Saba, Basil & Crostini's. \$ 10*

## *Grilled Octopus*

*Pepper Glaze, Capen Relish, Red Pepper Jam, Balsamic, Basil Oil, Olives. \$ 12*

## *Marinated Asparagus*

*Prosciutto Wrapped, Garlic Oil, Tomato Salad & Capers. \$ 12*

## *Poutine Italiano*

*Thrice Fries, Truffle Oil, Parmesan, Demi Glace, Double Cream Polenta, & Landons. \$ 12*

## *Smoked Salmon*

*Atlantic Smoked Salmon, Cneme Fraiche, Capers, Pickled Red Onion & Dill. \$ 13*

## *Brie en Croute*

*Triple Cream Brie, Puffed Pastry, Fig Jam, Mild Herbs & Chopped Pistachio. \$ 12*

# Artisan Pizza's

*Canamelized Onion, Sweet Italian Sausage, Goat Cheese & Pomodoro*

*\$ 18*

*Roasted Chicken, Balsamic Onion, Spinach & Alfredo Sauce*

*\$ 18*

*Parmesan, Prosciutto, Spinach, Red Onion & Garlic Oil*

*\$ 15*

*Mozzanella, Fresh Basil, Garlic, Fresh Tomato & Pomodoro*

*\$ 15*

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Cicchetti is cooked to order

# Entrée Menu



## *Chicken Piccata*

*Capellini, Garlic, Lemon, White Wine Butter & Capers.* **\$ 22**

## *Veal Marsala*

*Fettuccine, Wild Foraged Mushrooms, Garlic & Marsala Cream.* **\$ 24**

## *Veal Saltimbocca*

*Spaghettini, Brown Butter, Sage & Prosciutto.* **\$ 25**

## *Eggplant Rollatini*

*Lightly Fried Eggplant, Mascarpone, Pomodoro & Shaved Parmesan.* **\$ 18**

## *Skirt Steak*

*Herb Marinated, Bleu Cheese & Bacon Polenta, Roasted Corn & Herb Vinaigrette.* **\$29**

## *Salmon Prima*

*Atlantic Salmon, Sautéed Peach-Spinach-Tomato, Garlic Butter & Seared Asparagus.* **\$22**

## *Pappardelle al Manzo*

*Pappardelle, Braised Beef, Tomato Cream, Pesto & Parmesan Crisp.* **\$24**

## **Pastas**

*Penne, Spaghettini, Pappardelle, Fettucine, Farfalle*

### **Side / Meal**

<i>Bolognese:</i>	<b>\$8</b>	<b>/</b>	<b>\$14</b>
<i>Pomodoro Fresco:</i>	<b>\$7</b>	<b>/</b>	<b>\$12</b>
<i>Alfredo:</i>	<b>\$9</b>	<b>/</b>	<b>\$13</b>
<i>Alla Vodka:</i>	<b>\$8</b>	<b>/</b>	<b>\$14</b>
<i>Butter and Pepper:</i>	<b>\$7</b>	<b>/</b>	<b>\$ 11</b>
<i>Meatball Pomodoro:</i>	<b>\$10</b>	<b>/</b>	<b>\$16</b>

*Add: Chicken (\$5) Meatballs (\$7) Salmon (\$9)*

# Dessert Menu



## *Crème Brulee*

*Vanilla Custard, Caramelized Sugar, Mint, & Fresh Bennies.*

**\$ 9**

*Wine Suggestion: Pair with Bisol Brut Prosecco*

## *Chocolate Torte*

*Chocolate Cake, Crème Anglaise, Powdered Sugar & a White Chocolate Drizzle*

**\$ 10**

*Wine Suggestion: Pair with Villa M Brachetto*

## *Italian Lemon Cake*

*Lemon Cake with a Benny Compote & Lemon Curd.*

**\$ 9**

*Wine Suggestion: Pair with Nivole Moscato d'Asti*

## *Bourbon Ice Cream Tortufo*

*Bourbon Burnt Sugar Ice Cream with Chocolate Cookie Crumbles & Crème Anglaise.*

**\$ 12**

*Wine Suggestion: Pair with Sandemans 10 Year Tawny Port*

# Dessert Wines

## *Champagne & Sparkling*

Bisol 'Belstar' Prosecco Brut, Italy

Glass

\$10

Bottle

\$35

Bisol 'Belstar' Prosecco Rose X-Dry, Italy

\$10

\$35

Zardetto Prosecco, Italy

\$8

\$28

Champagne Billecart-Salmon Brut Rose NV, France

N/A

\$155

## *Dessert Red's*

VILLA M Brachetto, Italy

\$10

\$32

DEMARIE Birbet Brachetto Spumante, Italy

\$8

\$28

## *Dessert White's*

CHATEAU LARIBOTTE Sauternes, France

\$15

\$48

MICHELE CHIARLO 'Nivole' Moscato d'Asti, Italy

\$10

\$35

COPPO 'Moncalvina' Moscato d'Asti, Italy

\$8

\$30