

La Salumeria

Served with: mostarado di cremona, olive, pepperoncinini

Charcuterie- Cold Cuts

Prosciutto di (Parma) Stagionato- dry-cured with salt, sugar and spices	\$16
Culatello (emiliano)- ham cured with salt, pepper, garlic and dry wine	\$16
Speck (tirolese)- distinctively juniper-flavored ham originally from Tyrol	\$12
Mortadella (bologna) con Pistacchi- pork sausage, dotted with pork fat	\$11
Salame Felino (Baganza valley)- dry pork salami	\$12
Sopressata (Veneto)- coarse grind dry pork, salami red pepper flakes	\$11
Bresola (Valtellina)- air-dried salted beef, aged for about 2-3 months	\$14

Formaggi- Cheese

Parmigiano Reggiano (Emilia) cows milk, piquant with a sweet rich finish	\$12
Pecorino Toscano (firenza) sheep's milk, semi-firm cheese	\$10
Gorgonzola (Italy) delicate, soft cows milk cheese, subtly sweet with grassy undertones	\$11
Caciocavallo (Puglia) has a sharp flavor similar to it's cousin provolone, though with a drier texture	\$9
Burrata (Local) fresh cow's milk, outer shell is solid mozzarella, inside contains stracciatella and cream	\$14
Buffalo Mozzarella (Campagna) creamier, softer, tangier and more flavorful than cows milk mozzarella	\$14

Lusso Con Niente- Bruschetta

Pomodorina fresh cherry tomato, basil, olive oil, balsamic	\$9
Capresina mozzarella, fresh cherry tomato, basil	\$12
Puzzoletto Gorgonzola, soppressata, honey, pistachio, roast pepper	\$10
Carpaccio bresaola, arugula, Parmesan, black truffle	\$12
Alta Marea crab, shrimps, lobster, tomato, olive oil, balsamic	\$14
Bassa Marea mussel, clams, tomato, canellini beans	\$11
Campagnola grill eggplant, zucchini, peppers, caramelized onion, Greek yogurt	\$9

Fritto- Crispy

Zucchini frittelle	\$12
Ricotta, sausage, leek frittelle	\$12
Calamari, broccoletti, provola, bell peppers, ratatouille aioli	\$15

Insalate- Salad

Beet Salad red beets, green apple, dry aged goat cheese, balsamic, apricot, candied hazelnuts	\$12
Kale Cesar cherry tomato, pecorino cheese, poach egg, focaccia croûton	\$12
Greca tomato, green peppers, red onion, cucumber, black olive, feta cheese, lemon oregano vinaigrette	\$12
Mixed Green arugula, kale, romaine, green onion, green tomato, green peppers, vinaigrette	\$10
Rughetta arugula, cherry tomato, Parmesan, candy bacon, balsamic dressing	\$11

Risotto

Funghi wild mushrooms, black truffle & Parmesan	\$32
Gamberi shrimps, arugula, mascarpone, lemon	\$32
Parmigiana Parmesan, tomato, basil	\$28

**Everything you see I owe to spaghetti...
-Sophia Loren**

Il Grano- Grain

Step 1: Choose the type of pasta Step 2: Choose the type of sauce

Paste Secche (dry pasta) \$9

Torchioni- the word means torch and it is curly-looking
Pennette- smaller diameter than Penne
Casarecci- short twists rolled in a s shape pattern
Linguine- "little tongues" elliptical in section rather than flat

Paste Fresche all'uovo (egg pasta) \$11

Pappardelle- similar to Tagliatelle but higher thickness
Tagliatelle- long, flat ribbons
Spaghettini- same length of spaghetti but smaller in diameter

Paste Fresche Semola di Grano (semolina) \$10

Cavatelli- lengthened shape and a groove on the inside
Trofie- a short, thin, twisted pasta from Liguria
Orecchiette- shape resembles a small ear

Paste Fresche Farcite (stuffed) \$12

Ravioli- veal stuffed pasta pillows
Tortellini- 4 cheese stuffed "navel shaped" pasta
Agnolotti- stuffed with ricotta and spinach

Pasta Condiments

Amatriciana pancetta, onions, tomatoes	\$9
Maialina Bianca pork sausage, leeks, mascarpone cream	
Maialina Rossa pork sausage, red bell peppers, tomato, fennel	
Marinara Classica tomato, garlic, basil, olive oil	
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My Country Bolognese beef, pork, mushroom, tomato, herbs	\$10
Diavolina spicy salami, tomato, herbs	
Boscaiola mushrooms, ham, green peas, pancetta, tomato, cream	
Primavera eggplant, zucchini, mushrooms, tomato, peppers, broccolini	
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Quattro Formaggi Gorgonzola, fontina, Parmesan, mascarpone, pistachio	\$11
Pesto Genovese basil, pine nuts, garlic, Parmesan	
Polletto roast chicken, green peas, parmesan cream	
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Mare shrimps, roast tomato, mussel, calamari, clams	\$14
Cozze mussels, canellini beans, saffron cream	

Roman-Style Pizza

80% hydration Rectangle Pan Pizza baked in a brick oven available in 3 sizes

5"x 9" serves 1 10"x 9" serves 2-3 20"x 9" serves 4-5

Rossa- with tomato sauce

5"x 9" \$10 10"x 9" \$19 20"x 9" \$37

B.B. King | pizza rossa, tomato passata, olive oil, salt
Margherita | tomato, mozzarella, fresh basil
Calabrese | spicy salami, tomato, mozzarella, chilis, onion

5"x 9" \$12 10"x 9" \$23 20"x 9" \$45

Melanzana | eggplant, tomato, burrata, taggiasca olives
Lombarda | sausage, leeks, mozzarella, tomato, fried egg
Giardinera | mozzarella, tomato, assorted vegetables
Cotto | Italian ham, tomato, Parmesan, mozzarella, peas

5"x 9" \$13 10"x 9" \$25 20"x 9" \$49

Crudo | tomato, Prosciutto crudo, ricotta, artichoke
Polpo | octopus, mozzarella, tomato, celery, chili oil
Cozze | mussels, mozzarella, tomato, sausage, Parmesan

Bianca- without tomato sauce

5"x 9" \$10 10"x 9" \$19 20"x 9" \$37

Focaccine Bianca | olive oil, rosemary, salt
Cacio e Pepe | pecorino, mozzarella, black pepper
Calvofiore | cauliflower, kale, caciocavallo cheese

5"x 9" \$12 10"x 9" \$23 20"x 9" \$45

Zucca | butternut squash, ricotta, sage, honey
Pannocchi | sweet corn, shishito, buffalo mozz
Bolzano | speck, apple, gorgonzola dolce

5"x 9" \$13 10"x 9" \$25 20"x 9" \$49

Parma | prosciutto, mozzarella, Parmesan, balsamic
Valdostana | fontina, bacon, egg yolk, black truffle
Mozza | bufala, fior di latte, buratta, arugula
Zucchine | zucchini & flowers, buratta, mint

Carne O Pesce- Meat or Fish

Seasonal offerings from the land and sea

48-hr Salt Cured Free Range Chicken | oreganato, tomato, potato, olives, golden chicken jus

Served half \$24 or whole \$45

Beef Brasato barolo braised waygu beef, baby bok choy, root vegetable	\$34
Cacciucco Tuscan Seafood Stew, octopus, calamari, mussels, clams, shrimps, snapper, monkfish	\$36
Boneless Whole Branzino capers, olives, cherry tomato, broccolini, baked in white wine	\$42
Slow Roasted Kurobuta Pork Shoulder street corn, calabrese aioli, caciocavallo cheese, shishito peppers	\$32

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.