

# LITTLE BAR SNACKS

Marinated **Olives** 4.  
**Broccoli Frittata** 6.  
**Roasted Beets, Orange and Hazelnuts** 5.  
**Creamed Rapini with Breadcrumbs** 5.

**Stimulus  
Package**  
6 for 24.

**White Anchovies & Pickled Onions** 6.  
**Cremini Mushrooms** 5.  
**Pickled Vegetables** 5.

## CHEESE

THE OTHER WHITE MEAT.  
ASK ANY BELGIAN MONK

**Brunet** (pasteurized goat)  
**Quadrello di Bufala** (buffalo)  
**Majorero Pimentón** (raw goat)  
**Forsterkase** (cow)  
**Caerphilly** (cow)  
**Gouda** (raw cow)  
**Fontina Valle D' Aosta** (raw cow)  
**Roquefort** (raw sheep)

**4.50 each or 6 for 24.**

## COMBO PLATTERS OF CHEESE AND CHARGUTERIE

**METHUSELAH 24.**  
(3 X 3)

**SALMANAZAR 35.**  
(5 X 5)

**MELCHIZEDEK 46.**  
(7 X 7)

## HAND CUT CHARGUTERIE

DELICATE ESSEN, GOOD  
SOURCE OF PROTEIN!

**Country Pork Terrine** 5.  
**Serrano Ham** 6.  
**Mortadella** 4.  
**Finocchietti** 4.  
**Wild Boar Cacciatorini** 5.  
**Coppa** 4.  
"Petite Jesu" Salami 5.

**Assortment 21.**

## B IS FOR BRUSCHETTA

**'Fett'unta with 2007 Primo Olio  
Extra Virgin Olive Oil** 4.  
**Black Cabbage & Pork Sausage** 7.  
**Whipped Lardo** 6.  
**Tonnato with Celery** 6.  
**Tomato & Egg** 7.  
**Chicken Liver** 7.  
**Baccala Montecatone** 7.

## FRIED STUFF

"Every day you must eat some fried stuff"  
Ben Franklin, Poor Richard's Almanack, 1739

**Sage Leaves with Lamb Sausage** 7.  
**Mozzarella** 6.  
**Beet Risotto Balls w/ Gorgonzola** 7.  
**Chicken Wings Agro Dolce** 7.  
**Red Wine Risotto Balls w/ Oxtail** 8.

## WE LOVE SALADS!

**Arugula**  
with Parmesan & Balsamic Vinegar 7.  
**Hearts of Bibb**  
Lettuce with Creamy Garlic Vinaigrette 7.  
**Calamari**  
with Smoked Chickpeas, Garlic,  
Lemon & Chili 8.  
**Frisée**  
with Duck Confit, Gorgonzola  
and Shallots 11.

## THE BEST PANINI IN ALL OF NEW YORK CITY

**Duck Ham with Hen of the Woods Mushrooms & Taleggio Cheese** 11.  
**Grilled Radicchio with Smoked Mozzarella & Red Pepper** 11.  
**Roast Pork with Rapini & Garlic Aioli** 11.  
**Bahn mi italiano with Pork Terrine, Mortadella and Pickled Vegetables** 11.  
**Cheddar Cheese with Caramelized Onions, Basil and Spicy Mustard** 8. *with Prosciutto Cotto: add 3.*

## COOL STUFF THAT YOU MUST EAT

**Chicken Dumpling and Escarole Soup** 10.

**Veal & Ricotta Meatballs** 17.

**Cotechino Sausage with Fried Egg & Lentils** 15.

**Bev Super Famous**

**Eggleston's**

**Pork Blade Steak** 17.

# What is this

# "DESSERT"

# YOU SPEAK OF?

Although the custom of eating fruits and nuts after a meal may be very old, dessert as a standard part of a western meal is a relatively recent development before the rise of the middle class in the 19th-century, and the mechanization of the sugar industry, sweets were a privilege of the aristocracy, or a rare holiday treat. As sugar became cheaper and more readily available, the development and popularity of desserts spread accordingly. Wikipedia

Almond Biscotti 4.

Panna cotta + Grappa-soaked cherries 6.

Chocolate Budino + Candied hazelnuts 6.

Olive oil cake + Riesling peaches 6.