

## LITTLE BAR SNACKS

Marinated **Olives** 4.  
White **Anchovies** & Pickled Onions 6.  
Roasted **Beets**, Orange and Hazelnuts 5.  
Creamed **Rapini** with Breadcrumbs 5.

**Stimulus Package** 6 for 24.  
Zucchini Frittata 6.  
Cremini Mushrooms 5.  
Pickled Vegetables 5.

## SCHNITZEL!

with German Potato Salad 12.

## CHEESE

THE OTHER WHITE MEAT.  
ASK ANY BELGIAN MONK

Selles Sur Cher (goat)

Amarello de Beira Baxia (raw sheep & goat)

Rubloz (raw cow)

Gouda (raw cow)

Persille du Beaujolais (cow)

Ossau Iraty (raw sheep)

Fouchtra de Vache (cow)

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.

Prosciutto 6.

Mortadella 4.

Finocchietti 4.

Wild Bear 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.\*

Ricotta with Peas and Mint 7.

Whipped Lardo 6.

Tonnato with Celery 6.

Tomato & Egg 7.

Chicken Liver 7.

Baccala Montecatato 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

## THE BEST PANINI & SANDWICH 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.

Fontina Cheese with Caramelized Onions, and Spicy Mustard 8. (add Prosciutto 3.)

Veal & Ricotta Meatball Sub 12.

## COOL STUFF THAT YOU MUST EAT

Veal & Ricotta Meatballs 17.

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 with Grappa-soaked cherries 6.**

**Chocolate Budino with Candied Hazelnuts 6.**

**Olive Oil Cake with Riesling Apricots 6.**