

Antipasti

The High Five – Five Cheese & Meat Combo | \$18

Cheese Plate – Three Cheeses | \$12

Cheese Plate – Five Cheeses | \$17

Meats – Three | \$12

Meats – Five | \$17

Bambino Antipasti | \$11

Marinated Olive Bowl | \$7

Insalata

Baby Kale with Parmesan | \$12

tomato confit, chile breadcrumbs, preserved lemon
and anchovy vinaigrette

Baby Arugula “Mimosa” | \$10

shaved egg with smoked bacon vinaigrette

Chickpea Panzanella | \$10

feta cheese

Marinated Sardines | \$10

smoked tomato and roasted garlic butter, chili vincotto

Simple Salad | \$10

romaine, grape tomatoes, farm house blue,
croutons, jalapeno ranch

Carpaccio of Bresaola | \$12

lemon aioli, arugula, shaved manchego

Baby String Beans | \$10

toasted bread, shaved parmesan, truffle vinaigrette

Beets with Baby Arugula | \$10

goat cheese and toasted walnuts

Fingerling Potato Salad | \$10

truffle aioli, fried shallots and pecorino

Panini

\$9

Mozzarella tomato fresca, and basil pesto

\$10

Artichoke creamed spinach, parmesan, rosemary aioli

Mortadella olive spread, piquillo peppers,
parmesan, rosemary oil

Fontina mozzarella, pecorino and truffle oil

Roast Chicken mozzarella, arugula, Lawless' spicy mayo

Speck tomato pesto, roast mushrooms, goat cheese

Avocado roast mushrooms, tomato, mozzarella,
cracked pepper aioli

Fennel Salume sun dried tomatoes, red onion,
goat cheese, béarnaise aioli

Prosciutto gorgonzola dolce and fig spread

Soppresata hot peppers, arugula, scallion aioli, asiago

Tuscan Cheese Spread roast mushrooms, fried shallot,
béarnaise aioli, truffle oil (add sm. bacon \$3)

\$11

Italian Meatloaf creamed spinach, truffle aioli,
hot peppers, aged cheddar

Roast Chicken maple bacon aioli, dirty chips, taleggio

Prosciutto sun dried tomato, special sauce,
baby arugula, fontina

Porchetta spicy pickle slaw, rosemary aioli

Roast Mushroom caramelized onions, dirty chips,
truffle spread, fontina

Smoked Bacon fresh tomato, baby arugula,
cracked pepper aioli, asiago

Chorizo romesco, shaved red onion, asiago, lemon caper aioli

Sweet Sausage onion marmalade, hot peppers,
rosemary aioli, fontina

Senor P porchetta, avocado, jalapeno aioli,
vinegar peppers, aged cheddar

Berkshire Smoked Ham roast mushrooms,
bearnaise aioli, goat cheese

Crostini

Two squares of bread per order.

\$6

Egg salad, fontina, chive oil

Tomato fresca, rosemary ricotta, black olive oil

Egg salad and white anchovy

The Spicy Nutter–Peanut butter, parmesan, chile oil

Goat cheese, honey and rosemary oil

Goat cheese and fig spread

\$7

Artichoke, goat cheese and olive spread

Mushroom truffle butter, dirty chips, parmesan

Smoked tomato butter, avocado, scallion aioli

Gorgonzola dolce, toasted walnuts, aged balsamico

Romesco, marinated sardines, olive spread

Smoked bacon, cracked pepper aioli, manchego

Prosciutto, olive spread, goat cheese, chive oil

Egg salad, smoked bacon, Lawless' spicy mayo

Truffle egg salad and shaved speck

Smoked bacon, goat cheese and Lawless' spicy mayo

Spicy avocado and goat cheese

Chorizo, jalapeno cream cheese, scallion aioli

Romesco, salume tartufo, manchego

Farmhouse blue, tomato pesto, Marcona almonds, honey

Truffle cream cheese, mortadella, chive oil

Tuscan cheese spread, marinated artichokes, chile oil

Taleggio, apricot butter, tomato pesto

\$8.5

Tuna spread, tomato pesto, scallions, chili oil

Deviled cheese spread, smoked bacon, Lawless' spicy mayo

Avocado butter, jalapeno cream cheese,
dirty chips, Lawless' spicy mayo

Tuna spread, cracked pepper aioli, fontina, fried shallots

Pu Pu Platter

Any 6 crostini, priced at half portion

Extra Side Orders

Spreads, Aioli, Chili Oil | \$1

Dirty Chips | \$2.5 **McClures Spicy Pickles** | \$3

Pepperoncini | \$3.5 **Grilled Bread**, two pieces | \$2.25

Grilled Seasoned Bread, one piece basil pesto | \$2

Meat Glossary

Bresaola*

A lean cut of beef that has been salted and air dried.

Chorizo*

A spicy cured salami from Spain, it has lots of garlic and intense spices which give it a slight kick.

Finocchiona*

An Italian fennel-cured salami.

Mortadella*

Italian sausage that is cooked not cured. It is sweet and mild in flavor.

Porchetta

Italian specialty of slow roasted pig, stuffed with a mixture of garlic and herbs and often referred to as "italian pulled pork".

Prosciutto*

The hind leg of the ham that has been boned, salted and air dried. It is aged for no less than 8 months.

Soppressata*

Made of coarsely ground pork, it is a cured sausage made primarily with cuts from the head of the pig.

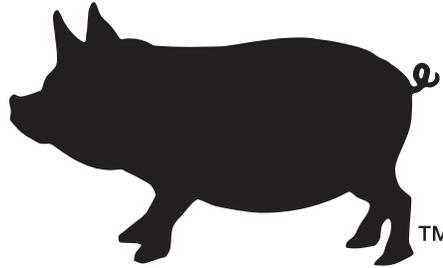
Speck*

Made from the same cut of leg as the prosciutto, but it is smoked before it is salted and aged.

*Available for meat plates.

IL BAMBINO

panini



Brunch Panini

Available Friday, Saturday & Sunday and every holiday Monday

- We Got Nuttin** nutella, banana, strawberry preserve | \$7
- Filthy Sombrero** dulce de leche, granny smith apples, goat cheese, rosemary oil | \$9
- The Fun Guy** roast mushrooms, scrambled eggs, parmesan, truffle aioli | \$11
- Cheese Us Christo** scrambled eggs, farmhouse blue, mozzarella, aged cheddar, dirty chips, garlic butter | \$11
- Sir Oink-a-lot** sweet sausage, scrambled eggs, caramelized onions, basil pesto, fontina | \$11
- Notorious P.I.G.** smoked bacon, scrambled eggs, aged cheddar, truffle spread | \$12
- Lard Have Mercy** sweet sausage, tomato pesto, scrambled eggs, devil peppers, goat cheese | \$11
- Getting Piggy With It** soppressata, scrambled eggs, onion marmalade, basil pesto, pecorino romano | \$11
- Senor Porko** speck, scrambled eggs, béarnaise mayo, fontina | \$11
- Pass the Hash** garlic roasted potatoes, chorizo, truffle aioli, scrambled eggs, parmesan | \$11
- Weekend at Bearnaise** berkshire smoked ham, scrambled eggs, béarnaise mayo, aged cheddar | \$11
- Pig in Japan** prosciutto, scrambled eggs, rosemary aioli, scallions, mozzarella | \$11
- The Shrine to Swine** porchetta, scrambled eggs, onion jam, aged cheddar, cracked pepper aioli | \$12
- Bacon Butty** scrambled eggs, smoked bacon, avocado, blue cheese, Lawless' spicy mayo | \$12
- The Pork Chopper** porchetta, scrambled eggs, pickled jalapenos, Russian dressing, asiago | \$12
- The Bacon Bling** smoked bacon, mortadella, scrambled eggs, scallion aioli, fontina | \$12

We are happy to accommodate those who would prefer a vegetarian option by substituting any non-meat item for a meat item.

Drinks

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|------------|-----|-----------------------------|---|---------------|---|
| Coffee | 2.5 | Mocha | 5 | Fresh OJ | 4 |
| Espresso | 2.5 | Cookie Butter Latte | 5 | Maple Milk | 5 |
| Latte | 4 | Nutella Hot Chocolate | 5 | Orange Mimosa | 7 |
| Cappuccino | 4 | Peanut Butter Hot Chocolate | 5 | Guava Mimosa | 7 |

All coffee drinks are available iced.

Cheese Glossary

Asiago

An unpasteurized, hard cheese made from cow's milk.

Boucheon*

A mild, semi-soft goat's milk cheese.

Fontina

Dense, smooth and slightly elastic. It has a delicate nuttiness with a hint of mild honey.

Garrotxa*

A mild, nutty Spanish aged cheese with hints of thyme and rosemary. It is made from goat's milk.

Gorgonzola Dolce*

A young Italian blue cheese made from cow's milk.

Manchego*

Made from pasteurized sheep's milk, it has a mild, slightly briny, nutty flavor.

Parmigiano Reggiano

An unpasteurized hard cheese made from cow's skimmed milk.

Pecorino*

An Italian hard cheese made from sheep's milk.

Taleggio*

Buttery, delicate, semi-soft and subtly sweet cheese from Italy. It is made from cow's milk.

*Available for cheese plates.