

Antipasti

The High Five – Five Cheese & Meat Combo

Cheese Plate – Three Cheeses

Cheese Plate – Five Cheeses

Meats – Three

Meats – Five

Bambino Antipasti

Marinated Olive Bowl

Insalata

Chopped Broccoli

baby kale, cabbage, dried cranberries,
toasted pecans, gorgonzola

Baby Arugula “Mimosa”

shaved egg with smoked bacon vinaigrette

Chickpea Panzanella

feta cheese

Baked Stuffed Portobello

tomato rosemary relish, mozzarella, garlic butter

The Smothered Wedge

bacon, grape tomatoes, blue cheese, buttermilk ranch

Baby String Beans

toasted bread, shaved parmesan, truffle vinaigrette

Beets with Baby Arugula

goat cheese and toasted walnuts

Fingerling Potato Salad

truffle aioli, fried shallots and pecorino

Panini

Mozzarella tomato fresca, and basil pesto

Avocado roast mushrooms, tomato, mozzarella,
cracked pepper aioli

Charred Broccoli romesco, red onion,
Tuscan cheese spread, chile oil

Soppresata hot peppers, arugula, olive spread, fontina

Mortadella piquillo peppers, scallions,
rosemary aioli, mozzarella

Prosciutto gorgonzola dolce, fig spread

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

Smoked Bacon tomato, baby arugula,
cracked pepper aioli, parmesan

The Asian Sensation porchetta, cilantro slaw,
spicy peanut butter, Kung Fu aioli

Mac and Cheese smoked bacon, truffle aioli, ‘Merican
cheese

Roast Chicken maple bacon aioli, dirty chips, taleggio

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

Italian Meatloaf Dijon creamed mushrooms, onion jam,
cracked pepper aioli, ‘Merican cheese

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

Roast Chicken mozzarella, arugula, Lawless’ spicy mayo

Speck apricot butter, crisp apple, goat cheese, rosemary oil

Berkshire Smoked Ham cauliflower cheese,
scallion aioli, fontina

Prosciutto baby arugula, tomato pesto, mozzarella

Porchetta spicy pickle slaw, rosemary aioli

Roast Chicken béarnaise aioli, garlic potatoes, goat cheese

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

Crostini

Two squares of bread per order.

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

Artichoke, goat cheese and olive spread

Mushroom truffle butter, dirty chips, parmesan

Chorizo, apricot butter, goat cheese

Gorgonzola dolce, toasted walnuts, aged balsamico

Taleggio, tomato pesto, chive oil

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, chorizo, manchego

Farmhouse blue, tomato pesto, Marcona almonds, honey

Truffle cream cheese, mortadella, chive oil

Tuscan cheese spread, marinated artichokes, chile oil Spicy
peanut butter, smoked bacon, aged cheddar

Tuna spread, tomato pesto, scallions, chili oil

Avocado butter, jalapeno cream cheese,

dirty chips, Lawless’ spicy mayo

Deviled cheese spread, smoked bacon, Lawless’ spicy mayo

Tuna spread, jalapeno aioli, dirty chips, chive oil

Pu Pu Platter

Any 6 crostini, priced at half portion

Extra Side Orders

Spreads, Aioli, Chili Oil

Dirty Chips | **McClures Spicy Pickles**

Pepperoncini | **Grilled Bread**, two pieces

Grilled Seasoned Bread, one piece basil pesto

Meat Glossary

Chorizo*

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

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.

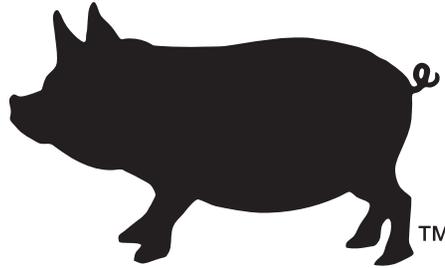
Speck*

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

Filthy Sombrero dulce de leche, granny smith apples, goat cheese, rosemary oil

The Fun Guy roast mushrooms, scrambled eggs, parmesan, truffle aioli

Cheese Us Christo scrambled eggs, farmhouse blue, mozzarella, aged cheddar, dirty chips, garlic butter

Sir Oink-a-lot sweet sausage, scrambled eggs, caramelized onions, basil pesto, fontina

Notorious P.I.G. smoked bacon, scrambled eggs, aged cheddar, truffle spread

Lard Have Mercy sweet sausage, tomato pesto, scrambled eggs, devil peppers, goat cheese

Getting Piggy With It soppressata, scrambled eggs, onion marmalade, basil pesto, pecorino romano

Senor Porko speck, scrambled eggs, béarnaise mayo, fontina

Pass the Hash garlic roasted potatoes, chorizo, truffle aioli, scrambled eggs, parmesan

Weekend at Bearnaise berkshire smoked ham, scrambled eggs, béarnaise mayo, aged cheddar

Pig in Japan prosciutto, scrambled eggs, rosemary aioli, scallions, mozzarella

The Shrine to Swine porchetta, scrambled eggs, onion jam, aged cheddar, cracked pepper aioli

Bacon Butty scrambled eggs, smoked bacon, avocado, blue cheese, Lawless' spicy mayo

The Pork Chopper porchetta, scrambled eggs, pickled jalapenos, Russian dressing, asiago

The Bacon Bling smoked bacon, mortadella, scrambled eggs, scallion aioli, fontina

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

Drinks

Coffee
Espresso
Latte
Cappuccino

Mocha
Cookie Butter Latte
Nutella Hot Chocolate
Peanut Butter Hot Chocolate

All coffee drinks are available iced.

Fresh OJ
Maple Milk
Orange Mimosa
Guava Mimosa

Cheese Glossary

Boucheron*

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

Fontina

Dense, smooth and slightly elastic. It has 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.