Antipasti

**The High Five**
Five Cheese & Meat Combo $20

**Cheese Plate**
Three Cheeses $13

**Cheese Plate**
Five Cheeses $18

**Meats**
Three $13

**Meats**
Five $18

**Bambino Antipasti** $12

**Marinated Olive Bowl** $7

**Insalata**

**Chopped Broccoli** $12
baby kale, cabbage, dried cranberries, toasted pecans, gorgonzola

**Prosciutto** $14

**Marinated Olive Bowl** $7

**Panini**

**Mozzarella**
Mozzarella, tomato fresca, and basil pesto $10

**Charred Broccoli**
romesco, red onion, Tuscan cheese spread, chili oil $11

**Soppressata**
hot peppers, basil pesto, mozzarella $11

**Mortadella**
sweet roasted peppers, olive spread, baby arugula, fontina $12

**Prosciutto**
gorgonzola dolce, fig spread $12

**B. L. T.**
bacon, baby arugula, tomato, farmhouse cheddar, special sauce $12

**Senor P**
porchetta, avocado, jalapeño aioli, vinegar peppers, aged cheddar $12

**Prosciutto**
baby arugula, tomato pesto, mozzarella $12

**Roast Mushroom**
caramelized onions, dirty chips, truffle spread, fontina $12

**Mac and Cheese**
smoked bacon, truffle aioli, 'Merican cheese $12

**Roast Chicken**
maple bacon aioli, dirty chips, taleggio $12

**Sweet Sausage**
onion marmalade, hot peppers, rosemary aioli, fontina $12

**The Super Duperest**
roast chicken, chorizo, mushrooms, aged cheddar, sweet mustard bbq aioli ($2 supp.) $12

**The Asian Sensation**
porchetta, cilantro slaw, spicy peanut butter, Kung Fu aioli $12

**Italian Meatloaf**
onion jam, tomato pesto, spicy mayo, 'Merican cheese $12

**Avocado**
artichoke slaw, goat cheese, chili oil, b'earnaise aioli $12

**Speck**
apricot butter, crisp apple, goat cheese, rosemary oil $12

**Berkshire Smoked Ham**
truffle aioli, dirty chips, aged cheddar $12

**Roast Chicken**
mozzarella, arugula, Lawless' spicy mayo $12

**Porchetta**
spiney pickle slaw, rosemary aioli $12

**Curried Cauliflower**
spicy peanut butter, roast potatoes, cilantro, Kung Fu aioli $12

**Extra Side Orders**

**Spreads & Aioli** $1.50
Dirty Chips $2.50
Spicy Pickles $3
Pepperoncini $3.50
Grilled Bread, two pieces $2.25
Grilled Seasoned Bread, one piece basil pesto $2

**Crostini**

Two squares of bread per order.

**$6.75**
Egg salad, fontina, chive oil
Tomato fresca, rosemary ricotta, black olive oil
Mozzarella, basil pesto, chili oil
The Spicy Nutter–Peanut butter, parmesan, chili oil
Goat cheese, honey and rosemary oil
Goat cheese and fig spread

**$7.75**
Artichoke, goat cheese and olive spread
Mushroom truffle butter, dirty chips, parmesan
Chorizo, apricot butter, goat cheese
Crushed chickpeas, feta cheese, olive spread
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
Marinated artichoke, rosemary ricotta, tomato pesto
Chorizo, b'earnaise aioli, goat cheese
Egg salad, farmhouse blue, dirty chips, chili oil
Tuscan cheese spread, marinated artichokes, chili oil
Romesco, chorizo, manchego
Spicy peanut butter, smoked bacon, aged cheddar

**$8.75**
Tuna spread, tomato pesto, scallions, chili oil
Avocado butter, tomato pesto, smoked prosciutto, jalapeño aioli
Truffle cheese spread, prosciutto, dirty chips, parmesan
Tuna spread, romesco, fried shallots, spicy mayo

**Pu Pu Platter**
Any 6 crostini, priced at half portion
**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.

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**Cheese Glossary**

**Beemster**
Pasteurized cows milk cheese. Extra aged gouda, with a burnt caramel, salty and sharp taste.

**Boucheron**
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.

**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.

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**Brunch Panini**
Available Friday, Saturday & Sunday and every holiday Monday

**We Got Nuttin** nutella, banana, strawberry preserve $7.5

**Filthy Sombrero** dulce de leche, granny smith apples, goat cheese, rosemary oil $9.5

**The Fun Guy** roast mushrooms, scrambled eggs, parmesan, truffle aioli $13

**Wake and Bake** berkshire smoked ham, scrambled eggs, Tuscan cheese spread, cracked pepper aioli $13

**Sir Oink-a-Lot** sweet sausage, scrambled eggs, caramelized onions, basil pesto, fontina $13

**Notorious P. I. G.** smoked bacon, scrambled eggs, aged cheddar, truffle spread $13

**My Boyfriend is a Pig** scrambled eggs, avocado, roast peppers, goat cheese, special sauce $13

**Getting Piggy With It** soppressata, scrambled eggs, onion marmalade, basil pesto, pecorino romano $13

**The Love Handles** scrambled eggs, chorizo, dirty chips, Tuscan cheese spread, spicy mayo $13

**Pass the Hash** garlic roasted potatoes, chorizo, truffle aioli, scrambled eggs, parmesan $13

**Weekend at Béarnaise** berkshire smoked ham, scrambled eggs, béarnaise mayo, aged cheddar $13

**Pig in Japan** prosciutto, scrambled eggs, rosemary aioli, scallions, mozzarella $13

**The Shrine to Swine** porchetta, scrambled eggs, onion jam, aged cheddar, cracked pepper aioli $13

**Bacon Butty** scrambled eggs, smoked bacon, avocado, blue cheese, Lawless' spicy mayo $13

**The Bacon Bling** smoked bacon, mortadella, scrambled eggs, scallion aioli, fontina $13

**The Pork Chopper** porchetta, scrambled eggs, pickled jalapeños, Russian dressing, asiago $13

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

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**Drinks**

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<th>Drink</th>
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<td>Coffee</td>
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<td>Espresso</td>
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<td>Latte</td>
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<td>Cappuccino</td>
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<td>Mocha</td>
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<td>Cookie Buttah Latte</td>
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<td>Nutella Hot Chocolate</td>
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<td>Peanut Butter Hot Chocolate</td>
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<td>Maple Milk</td>
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<td>Orange Mimosa</td>
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<td>Guava Mimosa</td>
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All coffee drinks are available iced.