

## 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

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

### Prosciutto

mozzarella, olive spread, truffle oil

### Baby Arugula "Mimosa"

shaved egg with smoked bacon vinaigrette

### Chickpea Panzanella

feta cheese

### 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

\$10

**Mozzarella** tomato fresca, and basil pesto

\$11

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

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

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

**Prosciutto** gorgonzola dolce, fig spread

\$12

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

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

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

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

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

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

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

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

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

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

**Avocado** artichoke slaw, goat cheese, chili oil, béarnaise aioli

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

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

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

**Porchetta** spicy pickle slaw, rosemary aioli

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

## Extra Side Orders

**Spreads & Aioli** | \$1 **Dirty Chips** | \$2.5 **Spicy Pickles** | \$3

**Pepperoncini** | \$3.5 **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, béarnaise 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

# Brunch Panini

Available Friday, Saturday & Sunday and every holiday Monday

## 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.

**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.

## Drinks

Coffee	3.5	Mocha	5.5	OJ	4
Espresso	3.5	Cookie Buttah Latte	5.5	Maple Milk	5.5
Latte	5	Nutella Hot Chocolate	6	Orange Mimosa	7.5
Cappuccino	5	Peanut Butter Hot Chocolate	6	Guava Mimosa	7.5

All coffee drinks are available iced.

## 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.

Available for cheese plates.