

## Antipasti

**The High Five** – Five Cheese & Meat Combo | \$21

**Cheese Plate** – Three Cheeses | \$14

**Cheese Plate** – Five Cheeses | \$21

**Meats** – Three | \$14

**Meats** – Five | \$21

**Bambino Antipasti** | \$12

**Marinated Olive Bowl** | \$7

## Insalata

**Curried Cauliflower** | \$11  
chickpea butter, toasted pistachios,  
spiced breadcrumbs, chile oil

**Chickpea Panzanella** | \$10  
feta cheese

**Roast Carrots** | \$12  
goat cheese, pangrattato, black olive oil  
and Caesar vinaigrette

**Simple Salad** | \$10  
romaine, grape tomatoes, farm house blue,  
croutons, jalapeno ranch

**Carpaccio of Bresaola** | \$13  
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

\$11

**Mozzarella** tomato fresca, and basil pesto

**Charred broccoli** romesco, red onion, Tuscan cheese spread

**Mortadella** olive spread, hot peppers, fontina, rosemary oil

\$12

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

**Avocado** roast mushrooms, tomato, mozzarella,  
cracked pepper aioli

**Soppresata** hot peppers, asiago, basil pesto

**Prosciutto** gorgonzola dolce and fig spread

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

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

**Speck** garlic potatoes, béarnaise aioli, parmesan

\$13

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

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

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

**Porchetta** spicy pickle slaw, rosemary aioli

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

**Prosciutto** hot peppers, olives, tomato pesto, mozzarella

**Italian Meatloaf** onion jam,  
cracked pepper aioli, 'Merican cheese

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

**Smoked Bacon** mac & cheese, truffle aioli, aged cheddar

**The Nutter** porchetta, spicy peanut butter, dirty chips,  
'Merican cheese, Lawless' spicy mayo

## Crostini

Two squares of bread per order.

\$6

Egg salad, fontina, chive oil

Egg salad with white anchovy

Goat cheese, honey, rosemary oil

Goat cheese and figs p read

\$7

Tomato fresca, rosemary ricotta, black olive oil

Artichoke, olive spread, goat cheese

Gorgonzola dolce, toasted walnuts, aged balsamico

Spicy peanut butter, parmesan, chile oil

Chorizo, apricot butter, goat cheese

\$8

Prosciutto, basil pesto, parmesan

Smoked bacon, cracked pepper aioli, manchego

Taleggio, tomato pesto, chive oil

Romesco, mortadella, chile oil

Egg salad, smoked bacon, Lawless' spicy mayo

Chorizo, Tuscan cheese spread, jalapeno aioli

Prosciutto, béarnaise aioli, asiago

Speck, apricot butter, taleggio

Mushroom truffle butter, dirty chips, parmesan

Smoked bacon, goat cheese, lawless' spicy mayo

Spicy avocado and goat cheese

\$10

Tuna spread, scallions, chile oil, tomato pesto

Chicken salad with bearnaise, avocado, tomato pesto, fontina

Truffle cream cheese, prosciutto, parmesan, chile oil

## 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

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### 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.

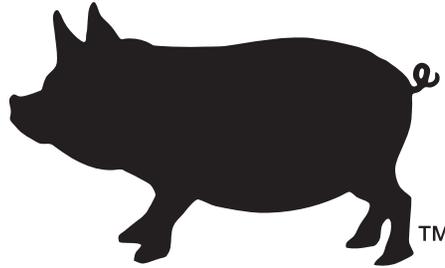
### Speck\*

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 | \$8
- Filthy Sombrero** dulce de leche, granny smith apples, goat cheese, rosemary oil | \$9
- The Fun Guy** roast mushrooms, scrambled eggs, parmesan, truffle aioli | \$12
- Cheese Us Christo** scrambled eggs, farmhouse blue, mozzarella, aged cheddar, dirty chips, garlic butter | \$12
- Sir Oink-a-lot** sweet sausage, scrambled eggs, caramelized onions, basil pesto, fontina | \$12
- Notorious P.I.G.** smoked bacon, scrambled eggs, aged cheddar, truffle spread | \$13
- Lard Have Mercy** sweet sausage, tomato pesto, scrambled eggs, devil peppers, goat cheese | \$12
- Getting Piggy With It** soppressata, scrambled eggs, onion marmalade, basil pesto, pecorino romano | \$12
- Senor Porko** speck, scrambled eggs, béarnaise mayo, fontina | \$12
- Pass the Hash** garlic roasted potatoes, chorizo, truffle aioli, scrambled eggs, parmesan | \$12
- Weekend at Bearnaise** berkshire smoked ham, scrambled eggs, béarnaise mayo, aged cheddar | \$12
- Pig in Japan** prosciutto, scrambled eggs, rosemary aioli, scallions, mozzarella | \$12
- 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 Pork Chopper** porchetta, scrambled eggs, pickled jalapenos, Russian dressing, asiago | \$13
- The Bacon Bling** smoked bacon, mortadella, scrambled eggs, jalapeno aioli, fontina | \$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	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

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### 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.