

## Fall Menu

### Antipasti for 2 \$16 per

selection of seasonal  
pickled vegetables, frittata, olives,  
ricotta, finnochiona, house terrine  
& flatbread

### Cured Meats \$6 each

Prosciutto  
Baby Jesus  
Mortadella

### Veggies \$5 each

Mixed Greens  
w/red wine vinegar

Roasted Red & Golden Beets  
w/pistachios and goat cheese

Roasted Butternut Squash  
w/aged balsamic & shaved  
pecorino

Roots and Greens  
w/bagna cauda or lemon dressing

Roasted Romanesco  
w/raisins and pinenuts

### Pizza

#### Rosa \$8

tomato sauce w/ garlic & oregano

#### Margherita \$10

tomato sauce w/ Claudio's mozzarella  
and fresh basil

#### Polpettini \$13

tomato sauce, provolone cheese &  
veal mini meatballs

#### "Philly" \$12

bechamel, provolone, roasted onions  
& bresaola

#### Kennett \$11

bechamel, Claudio's mozzarella, roasted onions  
w/oyster, cremini & shitake mushrooms

#### Sopressata \$12

tomato sauce, Claudio's mozzarella, sopressata,  
olives, pickled red onion & pecorino

#### Fratello \$11

bechamel, broccoli, roasted garlic  
& Claudio's mozzarella

### Seasonal Specials

Truffled Sweet Potatoe Croquette  
w/ sottocenere cheese \$7

### Beef Carpaccio

w/ arugula & parmigiano \$11

### Ricotta & Kale Cannelloni

w/ brown butter & sage \$12

### Braised Pork "Al Pomodoro"

w/ garlic bread \$20

### Cheese

1/ \$3 ; 3/ \$8 ; 5/ \$12

### Blue de Basque

### Vacheron Haute Jura

### Robiola

### Lancaster Noble Cheddar

### Green Hill Camembert