

FORMAGGI



3 FOR \$11 • 5 FOR \$15 • 7 FOR \$17

RICOTTA FRESCA

Cow's milk, soft & mild, Connecticut

PARMIGIANO REGGIANO

Cow's milk, hard & full bodied, Emilia Romagna

ASIAGO FRESCO

Cow's milk, semi-firm & mild, Veneto

ROBIOLA BOSINA

Cow/Sheep's milk, soft & tangy, Piemonte

PROVOLONE MADARONE

Cow's milk, semi-soft, spicy finish, Lombardia

TALEGGIO

Cow's milk, semi-soft & bold, Lombardia

GORGONZOLA DOLCE

Cow's milk, semi-firm & peppery, Piemonte

MARINATED OLIVES • \$9

SALUMI



SINGLE PLATE \$11

AFFETTATI MISTI FOR 2 \$21

(selection of all salumi)

SPECK

Smoked Prosciutto from Alto-Adige

SOPRESSATA

Calabrian style pork salame with garlic & black peppercorn

MORTADELLA

Traditional salumi from Emilia Romagna

CACCIATORINI

Piemonte "hunter's style" pork salame

COPPA

Emilia Romagna style pork shoulder

INSALATE



RUCOLA E PARMIGIANO REGGIANO • \$9

Wild arugula, semi-dried cherry tomato, shaved Parmigiano Reggiano with lemon vinaigrette

CAVOLO NERO CON SALSA • \$10

Chopped mixed kale, grapefruit, poppy seed frico with anchovy vinaigrette

INSALATA COTTA CRUDA • \$13

Romaine, artichoke, potato, roasted onion, cauliflower, red cabbage, cucumbers, olives, capers with red wine vinaigrette

ALLA GRIGLIA



PORTOBELLO \$17

Grilled Portobello mushrooms with piquillo pepperonata and arugula

PESCE DEL GIORNO • *MP

Local market fish fillet with cous cous, tomato braised olive and capers

QUAGLIA CON FINOCCHIO • \$22

Manchester Farm (SC) boneless quail with Sambuca braised fennel
*additional quail • \$9

POLLO CON PESTO DI OLIVE VERDI • \$19

Pennsylvania chicken thigh with fregola, roasted cauliflower, rosemary and olive pesto
* additional thigh • \$6

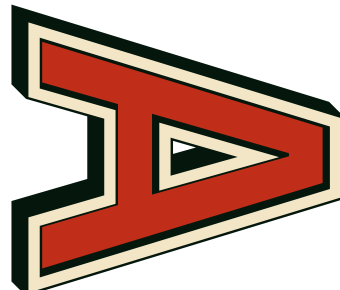
COSTOLETTA DI MAIALE CON BOMBA • \$24

Bensmiller Farm (IA) pork chop with fried fingerling potatoes, roasted onions and Calabrian "bomba" vinaigrette

BISTECCA CON SALSA VERDE • \$24

Donley Ranch (KS) skirt steak with salsify, green onion and salsa verde

Please advise your server of any allergies or dietary restrictions



FUNGHI



BRASATO DI PLEUROTİ • \$17

Braised King Oyster mushrooms with broccoli rabe fett'unta, poached egg and Grana Padano

SHIITAKE FRITTI CON SALVIA • \$15

Fried Shiitake mushrooms and sage

MAITAKE CON PECORINO SARDO • \$15

Whole roasted Maitake mushrooms, Pecorino Sardo crema and roasted Brussels sprouts

HOUSE MADE SAUSAGE

PROBUSTO • \$21

Trentino inspired pork, beef and coriander

COTECHINO • \$21

Emilia Romagna inspired pork sausage

BIROLDİ • \$21

Toscana inspired blood sausage

Sausage piatto comes with mustard and krauti

PORK SHOULDER

BEER AND APRICOT • \$19

Beer braised pork shoulder, apricot

CONTORNI

\$5
KRAUTI

BROCCOLI RABE

BUTTERNUT SQUASH

OLIVE OIL SMASHED POTATOES

There will be a 20% gratuity added for parties of 6 or more

EAT BETTER, LIVE BETTER

CASK BEERS

The beers we're brewing are unfiltered and unpasteurized. They are made artisanally 30 feet from where you sit. They are fermented in casks and then served through hand-pumps in order to offer you a product that is naturally carbonated and incredibly good.

MEAT

All of our meat comes from Pat LaFrieda and together we chose the best farms we could find.

ANGUS

Donley Ranch from Kansas uses no antibiotics, no added hormones, no artificial ingredients and feeds its animals an all-natural vegetarian diet for high quality 100% black angus beef.

PORK

Our pork is of the hampshire breed from Bensmiller Farm in Sigourney, Iowa. The pigs are raised in the wild and feed on clovers, grass and herbs. They are free to return to their stalls to eat natural grains whenever they'd like.

QUAIL

Family owned, Manchester Farms in South Carolina is the oldest, most respected and largest producer of farm raised quail in the US - all without the use of antibiotics or growth hormones.

SAUSAGE

Our sausages are made with pork from Bensmiller Farm, representing four different regions of Italy. The concept is simple, American ingredients, Italian recipes.

PIATTO MISTO

FOR 5 PEOPLE • \$90

PORK SHOULDER AND ALL SAUSAGE WITH CHOICE OF 3 CONTORNI

HOUSE BREWED ALES



CASK CONDITIONED - \$10

- WANDA** Chestnut mild ale. Chestnuts are a unique brewing ingredient in Italy. Eataly Birreria's Wanda is a moderate dark traditional mild ale with hints of roasted chestnuts.
- GINA** Thyme Pale Ale. A traditional American Pale Ale with fresh thyme from the hills of Borgorose, Italy. A twist on a classic

WHAT IS CASK ALE?

Cask-conditioned ale is beer that is served from the same cask in which it is conditioned. It is naturally carbonated, unfiltered, and served at a traditional cellar temperature of 50 - 55 degrees Fahrenheit.

Birreria Brothers: Sam Calagione (Dogfish Head), Leonardo di Vincenzo (Birra del Borgo), and Teo Musso (Baladin)

Head Brewer: Brooks Carretta

DRAFT BEERS



DFH MY ANTONIA	Continuously Hopped Imperial Pilsner	7.5%	\$8 12OZ
DFH CHICORY STOUT	Stout with Chicory and Coffee	5.2%	\$7
DEL BORGIO RE ALE EXTRA	Golden IPA with Herbal Notes	6.4%	\$10
BALADIN NORA	Ginger, Orange Peel, and Myrrh	6.8%	\$8 12OZ
SMUTTYNOSE S'MUTTONATOR	Sweet, Boozy Doppelbock Lager	9.5%	\$8 12OZ
CAPTAIN LAWRENCE LIQUID GOLD	Complex, Exotic Belgian Style Blond	6%	\$7 - \$14 CARAFE
SIERRA NEVADA PORTER	Rich, Roasty Porter	5.6%	\$7 - \$14 CARAFE
OMMEGANG RARE VOS	Ale with Notes of Orange and Coriander	6.5%	\$7 - \$14 CARAFE
VICTORY PRIMA PILS	Snappy, Peppery Pilsner	5.3%	\$7 - \$14 CARAFE
MORETTI BIONDA	Crisp Blonde Lager	4.6%	\$6 - \$12 CARAFE

BOTTLED BEERS

250ML: SMALL 1 PERSON • 500 ML: MED 2 PEOPLE • 750 ML: LARGE 3 PEOPLE

BALADIN WAYAN • 750ml	Herbaceous and Creamy Saison	5.8%	\$28
BALADIN SUPER • 750ml	Belgian Style Strong Ale	8%	\$28
BALADIN NOEL • 750ml	Christmas Ale - Banana, Toffee, Spice	9%	\$28
BALADIN AL-IXIR • 750ml	Strong Ale Brewed with Whiskey Yeast	10%	\$32
DEL BORGIO ENKIR • 375ml	Specialty Grain Ale; Spicy and Rich	6.1%	\$15
DEL BORGIO GENZIANA 375ml	Saison Brewed with Gentian Root	6.2%	\$15
DFH 60 MINUTE IPA • 350ml	IPA - Crisp, Grassy Hops	6%	\$6
DFH MIDAS TOUCH • 350ml	Ancient Ale-Muscat Grapes & Saffron	9%	\$8
DFH 90 MINUTE IPA • 350ml	IPA - Rich Malt, Piney Hops	9%	\$9
SIERRA CELEBRATION 12oz	Winter IPA	6.8%	\$6
SIERRA ESTATE 750ml	Organic Estate-grown IPA	6.7%	\$18
SIERRA OVILLA SAISON 750ml	Earthy yet Fruity Farmhouse Ale	7%	\$18
SOUTHAMPTON IMPERIAL PORTER	Smoky-sweet Imperial Porter	7.2%	\$8
SOUTHERN TIER 2X IPA 12oz.	Clean, Citrusy Double IPA	8.2%	\$7
SLY FOX CHRISTMAS 750ml	Ginger, Cinnamon, Nutmeg, Clove	6.5%	\$16
VICTORY OTTO 750ml	Smoked Belgian Dubbel	8.1%	\$18
OMMEGANG ADORATION 750ml	Winter Ale - Cardamom, Orange Peel	10%	\$30
PRETTY THINGS BABAYAGA 22oz.	Stout with Smoked Malt and Rosemary	7%	\$18
MENABREA TR LAGER • 750ml	Italian Session Lager	3.5%	\$16
MENABREA TR DOPPIO MALTO • 750ml	Rich Doppelbock Lager	7.5%	\$18
ALMOND 22 PINK IPA 330 ml	Italian Pale Ale with Pink Peppercorns	6%	\$15
PAUSA CAFE P.I.L.S • 330ml	Oak Aged Czech Style Pilsner	4.7%	\$12
BEBA TORO • 500ml	German Style Strong Lager	6.8%	\$18
MONTEGIOCO DEMON HUNTER 750ml	Rich and Layered Strong Ale	8.5%	\$38
MONTEGIOCO QUARTA RUNA • 750ml	Belgian-inspired Peach Ale	7%	\$38
GRADOPLATO STRADA SAN FELICE • 500ml	Lager with Smoked Chestnut	8%	\$20
TROLL SHANGRILA • 750ml	Amber Spiced with Curry & Tandori	8.5%	\$38
ALLAGASH HUGH MALONE 750ml	Belgian-inspired IPA	7.8%	\$28
ALLAGASH CURIEUX 750ml	Jim Beam Barrel-Aged Tripel	11%	\$28
FARNUM HILL SEMI-DRY 750ml	Slightly Tart Cider from NH	6.5%	\$28

VINI

QUARTINO=250ML-1/2 CARAFE=500ML-FULL CARAFE=750ML

BASTIANICH FRIULANO 2009	250ML-500ML-750ML	\$12 • \$22 • \$33
BASTIANICH SAUVIGNON "B" 2010		\$13 • \$23 • \$35
BASTIANICH VESPA BIANCO 2009		\$17 • \$32 • \$48
FONTANAFREDDA LANGHE BIANCO 2009		\$10 • \$18 • \$27
FONTANAFREDDA BARBERA 2010		\$12 • \$22 • \$33
FONTANAFREDDA LANGHE ROSSO 2007		\$18 • \$33 • \$50
LA MOZZA MORELLINO DI SCANSANO 2009		\$15 • \$28 • \$42
BASTIANICH ROSATO 2010		\$10 • \$18 • \$27
SERAFINI VIDOTTO CABERNET 2009		\$16 • \$30 • \$45
FLOR PROSECCO NV		\$9GL • \$33BTL
FERRARI BRUT NV		\$15GL • \$50BTL

