

ANTIPASTO BAR

TO TASTE....TO TRY....TO SAMPLE

Discover our ANTIPASTO BAR...step into the scene and celebrate the flavors and spirits of Italy as we pay tribute to all the Italian delicacies, handling them with reverence. Sample from our Formaggi, Salumeria or Antipasti offerings, sip on a robust glass of wine and watch as we set the stage in this theatrical Italian Piazza **LA DOLCE VITA!**

ANTIPASTI

BRICK OVEN BRUSCHETTA

Vine Ripened Tomato, Torn Basil, Cold Pressed Olive Oil

ASPARAGI AL FORNO

Wood Roasted Asparagus, Cold Pressed Olive Oil, Aged Balsamico

FIRE ROASTED SWEET PEPPERS

Crispy Prosciutto, Burrata, Extra Virgin Olive Oil

SLOW ROASTED BEETS

Sicilian Pistachio, Goat Cheese, Arugula Leaves, EVOO

SIZZLING CRAB & LOBSTER FONDUTA

Melted Mozzarella, Garlic Bruschetta

MARINATED ARTICHOKE

Fresh Lemon, EVOO

WOOD OVEN ROASTED PORTOBELLO

Crispy Garlic Salad, Burrata, Aged Balsamic

COUNTRY OLIVE HARVEST

A Tasting of Our Favourite Olives for the Table to Share

TASTING OF BRUSCHETTA

Basil-Tomato and Garlic; Oven Roasted Peppers and Ricotta Salata; Wild Mushrooms and Burrata

ROASTED GARLIC, SPINACH AND ARTICHOKE AL FORNO

Crispy Parmesan Flatbread

BRICK OVEN PIZZETTE

Our Signature Brick Oven Cooks Pizzas Quickly at 600 Degrees, Locking in Freshness and Flavor While Creating a Light Crispy Crust That Can't Be Duplicated

QUATTRO FORMAGGI

Mozzarella, Fontina, Asiago and Gorgonzola Cheeses

CLASSIC MARGHERITA PIZZA

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil

SICILIAN PIZZA

Sweet Italian Sausage, Pepperoni, Fontina, Mozzarella, Spicy Marinara and Basil

RUSTICA PIZZA

Grilled Chicken, Pesto, Sun-dried Tomatoes, Mozzarella, Ricotta, Garlic-Olive Oil, Parmesan Cheese

UMBRIA

Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula

SALUMERIA E FORMAGGI

Choose Three for 12 or Five 20

FORMAGGI

Accompaniments; Fig Jam, Spiced Nuts, Crispy Italian Cracker Bread

TALEGGIO

Cow's Milk, Sweet, Mild

GORGONZOLA DOLCE

Sweet, Semi Soft, Pungent

PARMIGIANO REGGIANO

Buttery Hard Cheese Aged 24-30 Months

PROVOLONE

Cows, Milk, Salty Sharp Semi Hard

MOZZARELLA

Soft, Creamy, Sweet and Pleasantly Sour

SALUMERIA

Accompaniments: Mustardo, Wood Oven Grissini

PROSCIUTTO DI PARMA

Salt Cured and Air Dried for 24-36 months, Hills of Parma

SPICED COPPA

Salt Cured Pork Shoulder Spiced with Calabrian Pepper Paste, Wild Fennel and Nutmeg

FENNEL SALAMI

Aromatic and Herbal with Undertones of Fennel Pollen and Anise Flavored Spice

BRESAOLA

Italian Style Air Dried Beef, 3 Months Age

SMOKED SPECK

Cold Smoked Ham Imported from Northern Italy, Aged 6 Months

"TASTES" FOR THE TABLE

FORMAGGIA BOARD

Formaggi: Hand Crafted Mozzarella, Provolone, Parmigiano Reggiano, Taleggio, Gorgonzola Dolce. Selection of Spiced Nuts, Fig Jam, Crispy Italian Cracker Bread

SALUMERIA BOARD

Aged and Cured Meats: Smoked Speck, Fennel Salami, Bresaola, Spiced Coppa, Prosciutto di Parma, Mustardo, Spicy Peppers, Oven Baked Grissini

ANTIPASTO DELLA CASA

A Complete Tasting of Our Handcrafted Formaggi and Salumeria, House-made Accompaniments