

ITALIAN POP-UP MARKET

CHEF PREPARED FOODS

Chicken Broth	\$3.50
Seafood Broth	\$5.00
Mushroom Broth	\$3.00
Cerignola Olives	\$5.50
Hot Sauce	\$3.00
Pickled Vegetables	\$7.00
Apple Butter	\$6.00
Pepper Relish	\$6.00
Chili Oil	\$3.00
Garlic Oil	\$2.50
Rosemary Oil	\$2.50
Ligurian Olive Tapenade	\$6.00
Truffle Honey	\$18.00
Red Wine Vinaigrette, 4oz	\$3.00
Crostini	\$2.50

FRESH PASTA (PER LB)

Bucatini long hollow noodle	\$6.50
Casunsei pork sausage filled pasta	\$7.95
Cavatelli short pasta made with ricotta	\$7.95
Potato Gnocchi	\$7.95
Mezzaluna ricotta & parmigiano filled pasta	\$7.95
Mushroom Ravioli	\$7.95
Orecchiette small, egg free shell shape	\$6.50
Pumpkin Raviolini small Ravioli filled with pumpkin	\$7.95
Spaghetti all Chitarra square cut thin spaghetti	\$6.50
Tagliatelle wide flat noodle	\$6.50
Tortellini di Bologna prosciutto, mortadella & veal	\$7.95
Lasagna (1 portion) veal ragù, fonduta	\$18.00

DRIED PASTAS, RICE, POLENTA

Carnaroli Acquerello Rice, 250 grams	\$15.00
Mancini Pastificio Fusilli, 500 grams	\$11.00
Mancini Pastificio Paccheri, 500 grams	\$11.00
Anson Mills Polenta, 250 grams	\$7.25

PANTRY

Antica Italia Dried Cannellini Beans, 500 grams	\$8.00
Bartolini Dried Umbrian Ceci Beans, 500 grams	\$9.50
Pomi Strained Tomatoes, 750 grams	\$5.00
Strianese San Marzano Tomatoes DOP, 800 grams	\$5.50
Trois Petits Cochons Caperberries, 350 grams	\$7.50
Frantoio di Sant'Agata d'Oneglia	
Pitted Taggiasca Olives in Oil, 260 grams	\$8.50
SoSalt dal Mare di Trapani (Sea Salt), 750 grams	\$4.50
Miguel & Valentino Castelvetro Olives, 160 grams	\$6.00
Dry Porcini Mushrooms, 20 grams	\$5.00
O'Vesuvio Yellow Tomatoes in Oil, 770 grams	\$18.00

PASTRY

Panpepato Torta chocolate cake with dried cranberries, pistachios, whipped mascarpone ganache	\$10.00
Tiramisu	\$10.00
Panettone	\$35.00
Amaretti Cookies	\$10.00
Torrone nougat with honey and toasted nuts	\$12.00
Rolled Truffles	\$12.00

VINI

Prosecco, Zardetto NV	\$13.50
Vermentino Di Sardegna, Pala "I Fiori" 2018	\$18.50
Soave, Pieropan 2018	\$16.50
Forlì Sangiovese, Giovanna Madonia "Tenentino" 2019	\$14.00
Pinot Nero, Colterenzio 2019	\$21.00
Nebbiolo d'Alba, De Forville "San Rocco" 2018	\$25.00

SALUMI & CHEESE

Bresaola air dried beef with black pepper	\$9.00/oz
Prosciutto from Parma, aged 24 months	\$14.00/oz
Finocchiona pork salami with fennel seed	\$8.00/oz
Speck smoked prosciutto from Alto Adige	\$9.00/oz
Salame Calabrese pork salami chili	\$8.00/oz
Wild Boar Salame	\$8.00/oz
Fontina semi-firm cow's milk, mild, nutty	\$12.00/lb
Taleggio meaty soft cow's milk cheese	\$15.00/lb
La Tur sweet & tangy sheep, goat's & cow's milk	\$13.00
Parmigiano Reggiano 24 mo., salty, cow's milk	\$11.00/lb
Pecorino Toscana young sheep's milk	\$10.00/lb
Housemade Mozzarella	\$6.75
Housemade Ricotta	\$6.00
Grated Parmigiano Reggiano	\$5.50
Parmigiano Reggiano Rinds	\$6.00
Mozzarella di Bufala	\$12.00

SAUCES

Cinghiale Bolognese Sauce, Pint	\$12.00
Tomato-Basil Sauce, Pint	\$6.95
Veal Ragù, Pint	\$10.00
Parmigiano Cream, Pint	\$11.25
Pesto Genovese, Pint	\$8.50
Red Wine Reduction Sauce, 6oz	\$8.00
Sage Butter, 3oz	\$3.00
Porcini Balsamic Butter, 3oz	\$4.00
Umbrian Black Truffle Butter, 3oz	\$10.00

GARNISHES

Chicken Fricassee	\$6.00
Roasted Forest Mushrooms	\$10.00
Shrimp/Calamari	\$12.00
Roasted Vegetables	\$6.00

OILS & VINEGARS

Frantoio di Sant'Agata d'Oneglia	
Ligurian Taggiasca EVOO, 750ml	\$35.00
Tavola Viva EVOO, 1000ml	\$13.00
Giachi Primolio EVOO, 500ml	\$22.00
Il Nutrimento Aceto di Vino Rosso, 500ml	\$6.00
Antica Italia Aceto Balsamico di Modena, 500ml	\$8.00
Sapore Aceto Balsamico	
Tradizionale de Modena DOP, 100 ml	\$73.00
Acetaia San Giacomo Aceto Balsamico	
Tradizionale di Reggio Emilia, 100ml	\$94.00
El Majuelo Vinagre de Jerez,	
al Pedro Ximénez Sherry Vinegar, 250ml	\$15.00

PRODUCE

Whole Garlic	\$1.00/ea
Delitia Butter of Parma	\$10.00