

- Cheeses -

Valencay
goat (France)

Blu di Bufala
buffalo (Lombardy)

La Tur
cow, sheep, goat (Piedmont)

- Meats -

Prosciutto di Parma
(Parma, 24 month)

Salame
(Felino)

Mortadella Pistachio
(Bologna)

Speck
(Alto Adige)

- Price -

Each 7

Choice of Three 15

Chef's Selection 22

*served with home made
marmalade and focaccia*

Focaccia

Sea Salt rosemary 6 | Tomato basil, parmesan 7 | Prosciutto di Parma 14

Pizza

please inquire about our housemade gluten free dough +3⁰⁰

Speck & Mushroom 21

fior di latte mozzarella, smoked scamorza, truffle oil

Prosciutto & Arugula 23

buffalo mozzarella, cherry tomato, Grana Padano D.O.P.

Sweet Sausage & Mushroom 21

fior di latte mozzarella, fennel sausage, spicy 'nduja, arugula

Norma 20

eggplant, roasted garlic, basil, Grana Padano D.O.P., tomato sauce

Margherita D.O.P. 20

fresh buffalo mozzarella, tomato sauce

Emporio Margherita 23

prosciutto di Parma, buffalo mozzarella, tomato sauce

Burrata 21

cherry tomato, basil, black pepper, tomato sauce

Spicy Sopressata 20

fior di latte mozzarella, tomato sauce

Sweet Sausage 20

fior di latte mozzarella, tomato sauce

Calzone 20

(folded pizza)

fior di latte mozzarella, Italian ham, mushroom, scamorza, tomato sauce