

Tapas / ANTIPASTI

Octopus thinly sliced with fresh mango and balsamic dressing \$10.00

Baby Riceballs served with classic tomato sauce \$7.00

Grilled Cheese sandwich not so classic... with Brie cheese and black truffles sauce \$8.50

Baby Beef Meatballs in a classic tomato sauce, topped with ricotta \$8.00

Quesadilla di Eggplant with spicy sauce \$7.00

Gnocchi with crumbled sweet sausage and broccoli rabe \$9.50

Smashed Potatoes pan seared with choice of filling: Vegetables/Chicken/Steak \$6.00

Crumbled Sweet Sausage with sautéed broccoli rabe and garlic & oil \$8.50

Cheese Ravioli with butter, Parmigiano and topped with black truffles \$10.00

Mini Steak Burrito \$7.00

Pumpkin Tortellini with walnut honey cream sauce \$8.00

Rigatoni with crumbled Sweet Sausage and peas in light tomato sauce \$7.00

Spring Roll filled with goat cheese, mushrooms and arugula, over a spicy tomato sauce \$6.00

Medjool Dates stuffed with honey roasted almonds and gorgonzola \$6.50

A salad of roasted red beets, carrots, corn, toasted walnuts topped with goat cheese, mango dressing \$9.00

A salad of shaved brussels sprouts, pecorino cheese, toasted pecans, hot honey and lemon dressing \$9.00

Classic Sicilian orange salad with onions, fresh fennel, hot pepper, black Moroccan olives, and lemon dressing \$8.50

Warm ricotta, spicy honey and pistachios \$7.50

Frisella "do your own" this Classic Pugliese bread served with tomato bruschetta on the side \$8.50

White anchovies with fresh lemon and white vinegar dressing \$12.00

Sautéed black Moroccan olives with sautéed sweet and sour onions \$9.00

Bresaola with baby arugula, shaved Parmigiano cheese and fresh lemon \$14.00

Salmon tartar with smashed avocado in an orange dressing \$15.00

Parmigiana alla Siciliana, layer of pan fried eggplant, fresh tomato sauce, eggs and fresh mozzarella, served warm \$12.00

Grilled, rolled and filled eggplant with ricotta, fresh mint and balsamic glaze \$8.50

Italian style shrimp cocktail, boiled shrimp over a bed of chopped baby arugula, topped with pink salsa cocktail \$13.00

Mixed marinated olives \$5.00

THE JUICING PROJECT

\$7.50

All ingredients prepared and juiced at the moment.

1. Apple, Pear, Cucumber, Spinach Leaves, Broccoli Stem, Lime
2. Pineapple, Carrots, Red Beets, Fresh Ginger, Fresh Basil
3. Apple, Spinach Leaves, Lemon, Kale, Celery, Broccoli Stem, Avocado
4. Oranges, Carrots, Fresh Ginger, Fresh Mint

BAROCCO BURGER

\$16.50

8oz of meat with sauteed onions, sauteed mushrooms, bacon and your choice of Fontina or Mozzarella cheese, with lettuce and tomato. Served with fries and pickle on a soft brioche bun.

Please let us know how you like it cooked.

PIADINE

Imported piadine grilled to order

PIADINE with CHICKEN

1. Grilled chicken, crescenza cheese, sun dried tomato \$10.50
2. Grilled chicken with smashed avocado, crescenza cheese, fresh tomato \$11.50

VEGETARIAN PIADINE \$10.00

3. Fresh mozzarella, fresh tomato, basil
4. Baby arugula, fresh tomato, crescenza cheese, mushrooms
5. Grilled zucchini, fresh mozzarella, fresh tomato
6. Fresh mozzarella, artichokes, roasted peppers
7. Grilled zucchini, fresh ricotta, fresh tomatoes
8. Fresh ricotta, grilled zucchini, mint
9. Fresh mozzarella and roasted peppers
10. Italian tuna, baby arugula, red onion, fontina cheese
11. Grilled vegetables, herb mayo, fresh tomato, stracchino cheese

PIADINE with PARMA HAM \$10.50

12. Parma ham, fresh mozzarella, mushrooms
13. Parma ham, roasted peppers, fresh mozzarella

PIADINE with SWEET ITALIAN SAUSAGE \$11.00

14. Sausage, grilled eggplant, fresh mozzarella
15. Sausage, sauteed spinach, fresh mozzarella
16. Sausage, sauteed onions, provolone

PIADINE with PROSCIUTTO CRUDO \$11.50

17. Prosciutto crudo, fresh mozzarella, baby arugula
18. Prosciutto crudo, fontina cheese, baby arugula
19. Prosciutto crudo, fresh mozzarella, pomodoro
20. Prosciutto crudo, fontina cheese, pomodoro
21. Prosciutto crudo, crescenza cheese, baby arugula
22. Prosciutto crudo, mushrooms, fontina cheese

PIADINE with BRESAOLA \$12.00

23. Bresaola, baby arugula, parmigiano reggiano, fresh lemon
24. Bresaola, grilled zucchini, stracchino cheese
25. Bresaola, crescenza cheese, fresh tomato
26. Bresaola, ricotta cheese, baby arugula

PIADINE with SPECK \$12.00

27. Speck, crescenza cheese, baby arugula
28. Speck, fontina cheese, fresh tomato

PIADINE with CULATELLO \$12.00

29. Culatello, radicchio, fontina cheese
30. Culatello, fresh tomato, baby arugula, stracchino cheese
31. Culatello, fresh mozzarella, salsa cocktail

PIADINE with PORCHETTA \$12.00

32. Porchetta, fontina cheese, baby arugula, fresh tomato
33. Porchetta, fontina cheese, sauteed onions
34. Porchetta, stracchino cheese, fresh tomato

PIADINE with SALAME FELINO \$11.50

35. Salame Felino, fresh mozzarella, roasted peppers
36. Salame Felino, provolone, salsa piccante

PIADINE with MORTADELLA \$10.00

37. Mortadella, fresh ricotta, pomodoro
38. Mortadella, fresh ricotta, fresh lemon
39. Mortadella, fresh mozzarella, mushrooms

SWEET PIADINE \$9.00

40. Nutella
41. Nutella and Banana

CROSTINI

Large Tuscan style bread sliced and toasted

- Classico, with tomato bruschetta, garlic, basil and fresh tomato \$3.00
- Fresh ricotta, fava beans, honey and toasted almonds \$4.00
- Burrata cheese, black truffle and sea salt \$5.50
- Caponata, with eggplant, onion, celery, tomatoes, olives, capers, basil, pine nuts \$4.00
- White anchovies and fresh ricotta \$4.00

TAGLIERE

TAGLIERE di SALUMI

Bresaola Speck Prosciutto Cotto Salame Felino Culatello Mortadella Prosciutto Crudo
Choose 3 \$18.00 Choose 5 \$24.00

Cacciatorini salami served with toasted bread & olives \$14.00 Mortadella and ricotta with honey \$12.00 Prosciutto di Parma 18 months \$18.00

TAGLIERE VEGETARIANO

Tagliere Vegetariano with roasted peppers, olives, artichokes, sundried tomatoes, sauteed onions, caponata, zucchini
\$18.00
(serves 2)

TAGLIERE di FORMAGGI

Choose 3 \$15.00 Choose 5 \$20.00

MOO
cow



ASIAGO
White or straw yellow in color with small to medium sized holes. Fresh and slightly sweet.

SOTTOCENERE
Semisoft. Black truffles are added to the paste, with various spices: nutmeg, cloves, coriander, cinnamon, licorice and fennel.

BARRICATO
The flavor is full, round, and extremely buttery with a lovely snap to the paste all enhanced by the overall presence of black peppercorns.

ROBIOLA
Pungent, with a hint of fruit and a touch of salt.

FONTINA
Semisoft. Rich and buttery with an earthy flavor.

ALPEGGIO
This special cheese is made exclusively with the summer milk of cows, available only three months a year.

GORGONZOLA
Sweet, delicate flavor with a creamy texture.

RAGUSANO
Slightly flaky, straw yellow in color with a rich aroma.

BAA
sheep



NUVOLA
Semisoft, mild and creamy with a velvety sweetness.

OMBRA
Full flavor with a butterscotch finish.

MANCHEGO
Firm, rich and nutty with a lingering finish hinting of butterscotch.

PECORINO GINEPRO
Semihard. Full of flavor, musty aromas, fruity woody finish with hints of juniper.

PECORINO TOSCANO
Firm, rich and nutty with a hint of butterscotch.

BLEAT
goat



NOCETTO
Mild, sweet, and velvety on the palate.

CRU' di CAPRA
Milky and dense, with a pleasant tartness and intense aroma.

GARROTXA
Semifirm with hints of nuts and herbs.

MIXED

CANESTRATO
Buttery and herbaceous, full-bodied flavor.

CHEESE

FLATBREADS

Round White or Whole Wheat

Pizza Bianca truffle cheese, Pecorino romano and goat cheese topped with black truffles \$15.00

Prosciutto with spinach, mushrooms and brie cheese \$11.00

Fresh Mozzarella with tomato, basil & black olives \$10.00

Mixed Roasted Vegetables and goat cheese \$11.50

Roasted Chicken with hot peppers, cherry tomatoes and mozzarella \$12.00

Additional charge for extra dressing and sauces

burrata
cheese made from mozzarella & cream

frisella
bread cut in half and baked again

bresaola
air-dried, salted beef

caponata
Sicilian sweet and sour version of ratatouille

mortadella
large Italian sausage

crostini
slices of grilled bread and toppings

culatello
similar to Prosciutto just a little sweeter

tagliere
chopping board

piadina
thin Italian flatbread

stracchino
(crescenza) Italian cow's-milk cheese

salsa cocktail
mayonnaise & ketchup sauce