

# Menu



### **Burrate**

Served with sourdough made in-house

### Keepin' it Simple Burrata

Fresh market burrata served with rosemary infused EVOO, salt and pepper topped with a balsamic glaze

#### **Sweet-Ass Burrata**

Fresh market burrata with EVOO, pistachios and honey served with thin-cut mortadella

## Hot-Ass Nduja Burrata

Fresh market burrata with pan seared nduja topped with a garden cress gremolata

## Gnocchi

Made fresh daily

#### Alla' Tramonte

Butter fried gnocchi made with guanciale and spinach topped with market fresh burrata

#### Alla' Natoli

Baked gnocchi served in veal ragù and mozzarella di bufala

### Kasgnocchi

Gnocchi baked in gouda and scamorza, topped with fried shallots and fresh chives

### Carbognocchi

Gnocchi prepared alla carbonara

## **Pizze**

Dough made fresh daily

#### Pizza Semplice

Tomato sauce - mozzarella - fresh basil - that's it!

#### Pizza Del Bosco

Stoff'n mushrooms cooked in a white wine sauce - grilled onions - burrata - truffle oil - shaved truffle pecorino

### Nduja Love it?

Nduja tomato sauce - fresh ricotta - mozzarella - honey

## **Dolci**

#### **Gnocchi alla Churro**

Thin-cut deep fried gnocchi served with 2 sweet dips (extra dip 1,90)  $\,$ 

- Nutella
- Dulce de Leche
- Ricotta Honey
- Ricotta Maple
- Sicilian Pistachio
- Salted Caramel
- Peanut Butter
- Elderflower
- Fig

