

# Aperitivo Plates

## Cheese Bread {vg} \$8

Spicy giardiniera, mozzarella

## Bruschetta (Pick any 3) \$16

\*Tomato, Basil, Parmesan

\*Tuna, Dill, Lemon, White Bean

\*Fig, Prosciutto, Goat Cheese, Walnut

\*Wild Mushroom, Brie, Arugula

## Whipped Ricotta {vg} \$13

Roasted cherry tomatoes, garlic, EVOO, chopped toasted pistachios, honeycomb, rustic bread

## Italian White Bean Hummus {vg} \$13

Eggplant caponata, pine nuts, grilled piadina

## “Old School” Antipasto \$29

Cured meats, assorted cheeses, spicy mustard, fig jam, olives, ciabatta bread

## Arancini \$12

Breaded saffron risotto ball stuffed with pork & beef Bolognese

## Sal’s Polpettes \$18

Pork & beef meatballs, rich tomato sauce, chili pesto (*add pasta +10*)

## Eggplant Meatballs {vg} \$16

Roasted eggplant, parmesan, lemon zest, breadcrumbs, tomato sauce

## Sicilian Ribs \$12

Tender pork ribs, fennel seed, maple orange glaze (half order)

## Fried Calamari \$21

Crisp calamari rings & tentacles, rich tomato sauce

## Zucchini “Pizza” {gf} \$18

Mozzarella, zucchini, & almond crust, Calabrian chilies, tomato sauce, fresh mozzarella, cured olives, basil, Italian sausage

## Pomodoro {vg} \$18

Capellini pasta, fresh tomatoes, garlic, fresh basil, mint, parsley, red pepper flakes, EVOO

## Cacio e Pepe {vg} \$18

Spaghetti, butter, Grana Padano, cracked black pepper

## Spaghetti di Olivia \$19

Fresh zucchini, mint & lemon, ricotta & pecorino cheeses