



CHEESE

Sapore del Piave \$7  
 Scharfe Maxx \$7  
 Green Hill \$8  
 Blue D'Auvergne \$7  
 SELECTION OF 3: \$17

CURED MEAT

20 mth Prosciutto San Daniele \$10  
 Salami Toscano \$6  
 Finocchiona \$6  
 Salami Cotto \$7  
 SELECTION OF 3: \$16

VEGETABLE ANTIPASTI

Marinated Olives \$4  
 Pickled Fennel \$5  
 Giardiniera pickles \$6  
 Eggplant Caponata \$7  
 SELECTION OF 3: \$14

CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$22

LUNCH

SALADS

Arugula—*Shaved radish, celery seed vinaigrette, Parmigiano*  
 \$10

Roasted Asparagus—*Marinated corona beans, saffron yogurt, ramp pesto, olives*  
 \$12

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*  
 \$13

Caesar salad—*Romaine, Parmigiano, croutons, lemon, anchovy*  
 \$12

ENTRÉES

Pizza del giorno  
 \$5

Warm farro—*Roasted asparagus, hen of the woods mushrooms, green garlic crema, Grana Padano*  
 \$15

Whole roasted brook trout—*Lemon, olives, chili flake, parsley*  
 \$22

Pork Schnitzel—*Brown butter, lemon, caper, arugula*  
 \$18

SANDWICHES

Eggplant sandwich—*Fennel, mozzarella, basil, arugula*  
 \$10

Niçoise tuna sandwich—*Black olive, anchovy, roasted peppers, arugula*  
 \$12

Slow roasted pork sandwich—*Speck, provolone, pickled green tomatoes*  
 \$13

SIDES

Roasted asparagus—*Ramp aioli, toasted pistachios*  
 \$7

Roasted Fennel—*Orange, saffron, Calabrian chili*  
 \$7

DESSERT

Four & Twenty Blackbirds pie of the day  
 Whipped cream  
 \$7

Chocolate pudding  
 Whipped cream, olive oil, sea salt  
 \$7