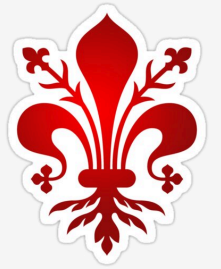




VINUM



»→ WINES BY THE GLASS ←«

RED

- Chianti** – Cetamura, Tuscany 2021 12/45
- Cabernet Sauvignon** – Black Station, California 2020 13/48
- Pinot Noir** – Comtesse Marion, France 2022 15/55
- Malbec** – 18 Carmenere, Chile 2018 12/45
- Super Tuscan Organic** – Renieri Invetro. Blend of Merlot, Sangiovese, Cab. 16/58
- Rose** – Fleurs de Prairie, Cotes de Provence, France 2021 13/48

WHITE

- Pinot Grigio** – Millefiori, Italy 12/45
- Gavi** – Principe Gasco di Bisio, Piedmont, Italy 2019 14/52
- Chardonnay** – 18- D.O. Central Valley, Chile 2022 14/52
- Sauvignon Blanc** – Biscaye Baie - Cotes De Gascogne France 2020 13/48
- Riesling** – Selbach "Incline", Mosel, Germany 2020 14/52

»→ COCKTAILS ←«

- CLASSIC NEGRONI** – Campari, gin, sweet vermouth, orange peel \$17
- ITALIAN MARGARITA** – Tequila Blanco, Campari, Fresh Squeezed Lime Juice, Muddled Orange Wedge, Slow Cooked Orange Syrup, Pink Peppercorns \$17
- LYCHEE MARTINI** – Lychee Puree, Pineapple Juice, Simple Syrup, Vodka \$16
- BEE'S KNEES** – Roku Gin, Lime Juice, Honey, Peach Giffard \$16
- CUBAN OLD FASHIONED** – Bulleit Bourbon, Slow Tabaco- Cinnamon Syrup, Orange & Angostura Bitters, Orange Peel and Burned Cinnamon \$17
- ROSE WINE PUNCH** – Fleurs de Prairie Rose, Strawberry- Hibiscus Sweet Infusion, Top with Prosecco \$16

SHARING PLATES

FARMERS ANTIPASTO FOR FOR 2

- Burrata, house made cured & pickled vegetable antipasto, roasted peppers, artichoke hearts, eggplant caponata, balsamic Cipollini, pickled eggplant, slow roasted tomatoes \$32 –

OLIVE TASTING

- Sicilian cured, Picholines, Castelvetro (vegan) \$9 –

CROSTINI TOSCANI

- Tuscan creamy Chicken liver pâté, toasted bread \$12 –

CROSTINI TRUFFLE RICOTTA

- Whipped ricotta, truffle honey, crostini \$10 –

BURRATA

- Mozzarella with a creamy center, cherry tomatoes, basil, oregano & white truffle oil \$14 –

BAKED CAULIFLOWER GRATIN

- Cauliflower, spinach, fontina cheese, bescamele, baked in small ceramic pot with Parmesan & bread crumbs \$18 –

PORTUGUESE OCTOPUS

- Octopus, roasted potatoes, Gaeta black & Castelvetro green olives, capers, cherry tomatoes & oregano \$22 –

SHRIMP & BEANS ALL'UCCELLETO

- Shrimp (4) Tuscan style cannellini beans, cherry tomatoes, sage & garlic \$19 –

POT OF MUSSELS

- P.E.I. mussels, white wine, butter, shallots, red pepper flakes, fresh tarragon, crouton \$21 –

TRIFE FIORENTINA

- Braised tripe, tomatoes, potatoes, peas, rosemary, Parmigiano \$21 –

VENISON CARPACCIO

- Tenderloin sliced, shaved black Truffle, shaved Parmigiano, micro Arugula, truffle oil \$25 –

WAGYU BRESAOLA

- American wagyu dried cured beef made sliced thin, shaved Tuscan Pecorino cheese, micro arugula, EVO & lemon \$25 –

»→ MEATBALL BAR ←«

VEAL & TRUFFLE MEATBALLS

- Veal meatballs, creamy wild mushroom, and white truffle sauce \$17 –

LAMB & ROSEMARY

- Ground leg of lamb, white wine, lemon juice, garlic & rosemary sauce with mushroom polenta square \$16 –

ITALIANO

- Traditional meatballs in a blend of meats, pecorino romano, tomato sauce, topped with fresh ricotta & basil \$15 –

»→ SOUPS & SALADS ←«

THE BEETS SALAD

- Roasted beets, goat cheese, chia seeds, micro arugula, almonds, lemon dressing \$16 –

THE BLUES

- Bibb lettuce, crumbled blue cheese, walnuts, red wine poached pears, sweet dry fig balsamic dressing \$16 –

INSALATA MISTA

- House mix greens, tomatoes, English cucumber, red onions, Red wine Vinaigrette \$16 –
+ ADD CHICKEN \$10 ADD SHRIMP \$3 +

LEGUME SOUP

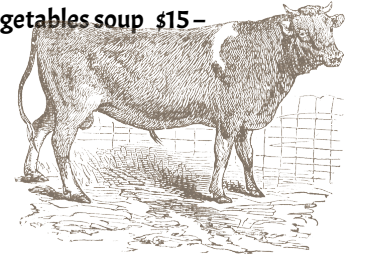
- Hearty mixture of different types of legumes, spelt and barley soup \$14 –

RIBOLLITA SOUP

- Traditional Tuscan thick soup, lacinato kale, beans, swiss chard, savoy cabbage, tomatoes & bread \$14 –

NONNA'S CHICKEN SOUP

- Hearty chunky chicken & vegetables soup \$15 –



CHARCUTERIE BOARDS FOR THE TABLE

PARMA PROSCIUTTO & PARMIGIANO

- 24 month Prosciutto de Parma, Parmigiano & mix olives \$29 –

MEAT & CHEESE BOARD FOR 2

- Hot Capicollo, Sopressata, Mortadella, Salame Toscano, Sharp Provolone, Parmigiano & Olives \$32 –

BUTCHER'S WOOD BOARD FOR 2

- A selection of local and imported cured meats, prosciutto, salame Toscano, hot coppa, finocchiona salami, sopressata, mortadella & olives \$32 –

CHEESE MONGER PLATTER

- Please select 4 cheeses from our list below, red wine poached pears, fig jam, honey, walnuts & almonds \$28 –

HAMON IBERICO DE BELLOTA (PATA NEGRA)

- Prosciutto of a special Pure breed of Free range acorn fed Iberico pigs from Spain, olives \$48 –

HUNTER'S WILD GAME BOARD

- Wild boar prosciutto, Duck prosciutto, Lamb prosciutto, Wild Boar cacciatorini, Duck saucisson, Country Pâté of Duck, Pork & Armagnac, mixed olives, cornishon & grainy mustard \$39 –

»→ CHOOSE YOUR 4 CHEESES ←«

1. Moliterno Tartufato (Italy)

- Sardegna Sheep's milk cheese flavored with shaved white truffles. –

2. Pecorino Toscano (Italy)

- Tuscany's 100% sheep's milk aged 3 months', semi-firm consistency –

3. English Farmhouse Cave-aged Cheddar (UK)

- Crumbly texture, nutty aroma, slightly tangy and sweetness finish. –

4. Parmigiano (Italy)

- Cow's milk, savory, salty, fruity and nutty. –

5. Taleggio (Italy)

- Creamy pasteurized cows milk aged 2 months, sourish and sometimes tangy –

6. Gorgonzola Dolce (Italy)

- Soft, blue, buttery cheese, cow's whole milk. –

7. Delice de Bourgogne (France)

- Cow's milk cheese Burgundy region of France, soft-ripened triple-cream cheese. –

8. Fourme d'Ambert Herve Mons (France)

- Pasturized bleu cheese cow's milk. Aged 4-5 months, nutty & mushroom cream finish –

9. Piave DOP Vecchio (Italy)

- Cow's milk aged 12 months resembles a young Parmigiano –

10. Manchego DOP 12 month's (Spain)

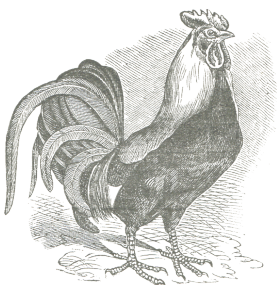
- Made solely from La Manchega sheep milk aged for minimum 12 months –

11. Bucherondin (France)

- Soft ripening goat's milk from Loire Valley, the most popular goat cheese in France –

12. Comte Ermitage (France)

- Cows raw milk cheese semi-hard, nutty smoky fruity and sweet. –



» PASTA «

SMOKY PUTTANESCA

– Penne, tomato, castelvetrano green & gaeta black olives, capers, smoked mozzarella \$22 –

RIGATONI BUTTERA

– Rigatoni, crumbled sweet sausage meat sauce, green peas, touch of cream \$22 –

THE TRUFFLE

– Purses of fresh pasta filled with cheeses, creamy white truffle & wild mushroom \$22 –

OLD SCHOOL WHITE CLAM SAUCE

– Spaghetti, Baby clams, garlic, white wine, EVOO, parsley, red pepper flakes \$25 –

FETTUCCINE BEEF SHORT RIB MEAT SAUCE

– Fresh Fettuccine, red wine braised off the bone beef short rib meat sauce \$27 –

PACCHERI WILD BOAR MEAT SAUCE

– Large rigatoni wild boar meat sauce braised in red wine, tomato, fresh herbs & spices \$25 –

GNOCCHI MUSCOVY DUCK RAGU`

– Homemade potato & cheese gnocchi in a slowly red wine braised duck meat sauce \$26 –

CREPE LASAGNA BOLOGNESE

– Thin crepes layered with bolognese meat sauce, mozzarella, besciamella sauce, grated Parmigiano \$26 –

RISOTTO ai TARTUFO & FUNGHI

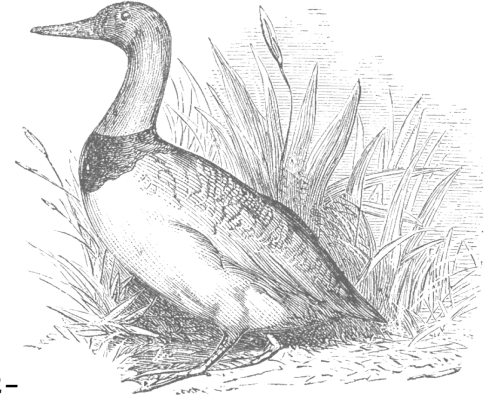
– Arborio Rice, wild mushroom, (Shitake, Cremini, Oyster, Porcini) Parmigiano Cheese, shaved fresh Black Truffles \$26 –

BLACK LINGUINE

– Squid ink pasta, shrimp, clams, mussels, calamari, scallops, tomatoes, lobster broth. \$28 –

Gluten free or whole wheat penne pasta available

Simple tomato and basil sauce is available for pasta dishes



» LARGE PLATES «

MOM'S EGGPLANT PARM

– Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese \$22 –

INZIMINO (Tuscan Calamari)

– Calamari braised with spinach, swisschard, leeks & tomatoes, garlicky crouton \$24 –

ROASTED SCOTTISH SALMON

– Pan roasted salmon, asparagus, fingerling potatoes, dijon mustard cream sauce \$35 –

SHOEMAKERS CHICKEN & SAUSAGE

– Bone-In chicken, sweet sausages, white wine, lemon, garlic, peperoncini, sweet peppadew peppers, red wine vinegar \$26 –

CHICKEN VAL D'AOSTA

– Chicken breast, prosciutto, fontina cheese over spinach in a white wine and fresh sage sauce \$26 –

STUFFED QUAIL & RISOTTO

– Semi-Boneless quail stuffed with sausage, porcini mushroom and parmigiano wrapped with prosciutto roasted in a port wine sauce over risotto wild mushrooms \$32 –

THE DUCK

– Moulard duck breast, red wine dark cocoa & dried figs reduction sauce, asparagus & fingerling roasted potatoes \$36 –
+ (RECOMMENDED RARE OR MED.RARE) +

RABBIT CACCIATORE

– Rabbit legs braised with plum tomatoes, white wine, fresh herbs, black Gaeta olives, polenta squares \$32 –

DOUBLE CUT PORK RACK CHOP

– Pan roasted Berkshire pork chop (16oz), rosemary, garlic, balsamic vinegar, sautéed vinegar peppers, broccoli rabe \$38 –

BONELESS BEEF SHORT RIBS

– Red wine braised short ribs over truffle mashed potatoes & string Beans \$42 –

TAGLIATA STEAK

– 16 oz. Prime NY Strip, baby arugula & shaved parmigiano, roasted fingerling potato, EVOO rosemary \$45 –

VEAL CHOP VAL D'AOSTA

– Veal chop pounded and breaded, pan fried, topped with Italian roasted ham, fontina cheese, white truffle wine sauce \$58 –

BISTECA FIORENTINA (For Two)

– 42 oz. Prime Porterhouse center-cut. cauliflower & roasted potatoes \$150 –

» SIDES «

BROCCOLI RABE

– Sautéed garlic, oil & red pepper flakes \$15 –

SWISS CHARD

– Garlic & EVOO \$10 –

ROASTED POTATOES

– Roasted with fresh rosemary & sage –

STRING BEANS

– Garlic & oil –

All of our prices reflect our cash discount. Any use of a credit or debit card will incur a 3.95% non-cash adjustment

