

Caffe & Bevande

(Coffee & Beverages)

Caffe Calde

Lavazza "Super Crema"

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|------------------------------------|------|
| Espresso | 3.00 |
| w/Whipped Cream | 4.00 |
| Espresso Doppio (Double) | 4.50 |
| Espresso Macchiato | 3.25 |
| Espresso Corretto | 4.00 |
| w/Sambuca or Amaretto | |
| Doppio Corretto | 6.00 |
| Caffe Viennese | 5.00 |
| Caffe Latte (Au Lait) | 4.00 |
| Latte Macchiato | 4.00 |
| Caffe Moka | 5.25 |
| (Whipped Cream Included) | |
| Cappuccino | 4.00 |
| w/Whipped Cream | 5.00 |
| Double Cappuccino | 6.50 |
| w/Whipped Cream | 8.00 |
| Cappuccino w/Amaretto | 5.50 |
| w/Whipped Cream | 6.50 |
| Cappuccino w/Sambuca | 5.50 |
| w/Whipped Cream | 6.50 |
| Any of the above Decaffeinated add | .25 |

Caffe Fredde

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|-------------------------------------|------|
| Frozen Cappuccino (Sweetened) | 6.25 |
| w/Whipped Cream | 7.25 |
| w/Flavored Syrup add | .50 |
| Iced Cappuccino | 5.75 |
| w/Whipped Cream | 6.75 |
| Iced Cocoa (Unsweetened) | 5.75 |
| w/Whipped Cream | 6.75 |
| Caffe Moka (whipped cream included) | |
| Iced | 7.00 |
| Frozen (Sweetened) | 7.50 |
| Iced Espresso | 5.00 |
| w/Whipped Cream | 6.00 |
| Iced American Coffee | 4.00 |
| (De-caf or Regular) | |
| w/Whipped Cream | 5.00 |
| Any of the above Decaffeinated add | .25 |

Whole Leaf Teas

Harney & Sons

Black Teas:

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|---------------------------|------|
| Organic English Breakfast | 3.50 |
| Darjeeling | 3.50 |
| Earl Grey Supreme | 3.50 |
| Decaf Earl Grey | 3.50 |
| Hot Cinnamon Spice | 3.50 |
| Vanilla Comoro | 3.50 |
| Indian Spice Chai | 3.50 |

Green Teas:

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|--------------------------------|------|
| Japanese Sencha | 3.50 |
| Jasmine | 3.50 |
| Organic Green w/ Citrus Gingko | 3.50 |
| Organic Green w/ Peppermint | 3.50 |

White Tea:

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| White Vanilla Grapefruit | 3.50 |
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Herbal Infusions:

(without caffeine)

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| Chamomile | 3.50 |
| African Autumn (Rooibos) | 3.50 |
| Peppermint | 3.50 |
| Orange Turmeric Ginger | 3.50 |

Any of the above as Latte or Iced add .75

Hot Beverages

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|-------------------------|------|
| Steamed Milk | 3.50 |
| w/flavored Syrup | 4.00 |
| Hot Cocoa (unsweetened) | 4.00 |
| w/Whipped Cream | 5.00 |
| w/Marshmallows | 4.50 |
| American Coffee | |
| De-caf or Regular | 2.75 |
| Hot Spiced Apple Cider | 4.00 |

Iced Beverages

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|--------------------------------|------|
| Cold Milk (Whole, Skim or Soy) | 3.25 |
| Peach, Pear or | |
| Apricot Nectar | 2.75 |
| Cranberry Juice | 2.75 |
| Pineapple Juice | 2.75 |
| Tomato Juice | 2.75 |
| Arnold Palmer (Sweetened) | 4.00 |
| by Harney & Sons | |
| Iced Tea (Unsweetened) | 3.25 |
| w/Flavored Monin Syrup | 3.75 |
| Lemon Juice | 3.50 |
| as Frozen Granita | 5.50 |
| Fresh Apple Cider | 4.00 |
| Fresh Orange or | |
| Grapefruit Juice | 4.50 |
| Red Wine Frozen Granita | 7.50 |

Soft Drinks

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|---------------------------------|------|
| Coke, Diet Coke, Tonic Water, | |
| Sprite, Seltzer & Ginger Ale | 2.75 |
| Reed's Extra Ginger Beer | 3.50 |
| Aranciata (Orange Soda) | 3.50 |
| Limonata (Lemon Soda) | 3.50 |
| Chinotto (Bitter Orange) | 3.50 |
| Bitterino (Bitter Soda) | 3.50 |
| Crodino (Blonde Bitter Soda) | 3.50 |
| Red Bull or Diet Red Bull | 6.50 |
| Lurisia Sparkling Water 1 Liter | 7.00 |
| Lurisia Sparkling Water 500 ml | 4.50 |
| Panna Still Water 1 Liter | 7.00 |

Monin Syrups

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|-------------------------------------|------|
| Lemon, Frosted Mint, Coconut, Kiwi, | |
| Peach, Green Apple, Orange, | |
| Tangerine, Mango, Cranberry, | |
| Raspberry, Blackberry, Sour Cherry, | |
| Almond, Pineapple, Pomegranate, | |
| Coconut, Tropical Fruit Mix | |
| with Water | 3.50 |
| with Seltzer | 4.00 |
| with Mineral Water (500 ml) | 5.00 |
| as Frozen Granita | 5.50 |

Milkshake & Frullati

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|---------------------------|------|
| Vanilla Milkshake | 6.00 |
| Raspberry, Banana, Peach, | |
| or Strawberry Frullato | 6.00 |
| w/Two fruits | 6.50 |

Add one of these syrups to your
Coffee, Cappuccino etc.

Cinnamon, Chocolate Mint,
Irish Cream, Vanilla,
Hazelnut, Almond, Caramel,
Coconut or Mint
50¢ extra

Skim or Soy Milk Available Upon Request

Your Host

Vittorio
Antonini

Credit Cards Welcomed

Italian Pastries

| | |
|---------------------------------------|--------------|
| Biscotti Pratesi (Almond/Amisette) | two for 4.00 |
| Profiterol (Cream Puff) | two for 5.50 |
| Cannoli | |
| Plain Shell | 7.00 |
| Chocolate Shell | 7.50 |
| Frutti di Bosco Cake | 7.00 |

French, German & American Pastries

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|----------------------------------------|------|
| Peasant-Bread Toast w/ Butter & Jam | 3.50 |
| Chocolate Mud Cake | 7.00 |
| Black & White Mousse Cake * | 7.00 |
| Flourless Chocolate Cake | 7.00 |

Cheese Cakes

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|-----------------------|------|
| Raspberry | 7.00 |
| Strawberry | 7.00 |
| Blueberry* | 7.00 |
| Mango* | 7.00 |
| Chocolate Cappuccino* | 7.00 |

*Changing on a weekly basis

18% gratuity added
to parties of 6 guests or more

Dolci (Desserts)

Home Made Specialties

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|---------------------------------------------|-------|
| Caramel Custard | 6.50 |
| w/Dulce de Leche Gelato | 8.00 |
| Tiramisu | 7.00 |
| Zuppa Inglese | 7.00 |
| Chantilly Cream w/fresh fruit (seasonal) | 7.50 |
| Strawberry Short Cake (seasonal) | 7.50 |
| Pizza con Nutella | 10.50 |

Pies

(Served Hot or Cold)

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|------------------------|------|
| Pumpkin Pie (seasonal) | 6.50 |
| Pecan Pie | 6.50 |
| Blueberry Crumb Pie | 6.50 |
| Apple Crumb Pie | 6.50 |
| w/Whipped Cream add | 1.00 |
| w/Ice Cream add | 2.00 |
| w/Gelato add | 3.00 |

Whole Cakes Available for Take Out

Italian Ices & Gelati

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| Granita di Caffè w/Whipped Cream | 6.50 7.50 |
| Granita di Limone | 5.50 |

Gelati

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|----------------------------------------|--------------|
| - Crema (Vanilla) | |
| - Nocciola-Biscotti (Hazelnut) | |
| - Gianduja (Chocolate-Hazelnut) | |
| - Mint Stracciatella (Choc. Chip) | |
| - Cocco (Coconut) | |
| - Mora (Blackberry) | |
| - Earl Grey | |
| - Dulce De Leche (Butterscotch) | |
| - Pistacchio | |
| - Fico (Black Mission Fig) | |
| - Maple Walnut | |
| - Amaretto Crunch | |
| - Flavors of the Month | |
| One Flavor | 7.50 |
| 3 Scoop sampler w/Whipped Cream add | 8.50 1.00 |

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| Affogato w/Cognac or Espresso | 10.50 |
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Ice Cream

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| Vanilla | 5.50 |
| w/Whipped Cream add | 1.00 |



Please Visit Our Website: www.lalanternacaffe.com

Introducing
Le Lasagne
del
Nonno Vittorio!

Featuring:

Lasagna Bolognese

Tomato Meat Sauce, Bechamel & Parmigiano

Lasagna all'Arrabiata

Spicy Arrabiata Sauce, Bechamel, Parmigiano & Mozzarella

Lasagna al Pesto

Pesto Sauce, Bechamel & Parmigiano

Lasagna ai Quattro Formaggi

Bechamel, Fontina, Pecorino, Mozzarella & Parmigiano

Lasagna ai Funghi

Sauteed Mushrooms, Bechamel, Parmigiano & Fontina

Lasagna Salsiccia e Rapini

Sauteed Broccoli Rabe, Pork Sausage, Bechamel, Parmigiano

Lasagna Peperone Rosso, Gambero e Carciofo

*Roasted Red Pepper Sauce, Marinated Artichoke, Sauteed
Shrimp, Bechamel, Parmigiano*

Lasagna Pancetta, Cavolfiore e Piselli

Sauteed Cauliflower, Italian Bacon, Bechamel, Parmigiano

16.50

With Black Truffle Paste add \$3.00

(all our Lasagnas made with Homemade Fresh Pasta)

*But Why Have One Lasagna,
When You Can Have Four or Eight?*

Lasagna Flights!

Pesce e Carne

-Bolognese

-Salsiccia e Rapini

-Pancetta, Cavolfiore e Piselli

-Peperone Rosso, Gambero e Carciofi

or

Vegetariano

-Quattro Formaggi

-Funghi

-Pesto

-Arrabiata

20.50

This September take
THE VILLAGE TRIP™
*a yearly festival celebrating
the history and heritage of
Greenwich Village.*

*Join us in honoring the significance
of two people who dared to be different
and added legacy to our address long
before we opened our humble Caffe.*

*The following beverages have been
lovingly crafted in their memory and spirit.*

Eve's Tea

**Mezcal sour with Hibiscus Tea Syrup, Lime
Juice and a splash of Seltzer**

12.00

*Eve "Adams" Kotchever was a Jewish Polish
immigrant who operated a "lesbian speakeasy" at
129 MacDougal Street in the mid-late 1920s. She
was set up in an NYPD sting operation, arrested for
being gay, subsequently deported to France and later
Nazi controlled Poland. where she tragically died at the
hands of Nazis in Aushwitz.*

Pete's Banjo

**Hot Spiced New York State Apple Cider
with Bourbon**

12.00

*Pete Seeger, famed folk singer, anti-fascist, anti-war
activist, whose in-law's owned 129 MacDougal
Street, was married to Toshi Aline Ohta in what is
now our Garden seating area, and whose Banjo was
famously labeled, "This Machine Surrounds
Hate and Forces it to Surrender"*

**Visit thevillagetrip.com for more info
and the full programming schedule**

Pietanze (Supper)

Zuppe - (Soups)

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| Zuppa Del Giorno <i>Soup of The Day</i> | 6.75 |
| Sweet Potato <i>Sweet Potato & Leek over Chicken Stock with Cream (Served Hot)</i> | 6.75 |
| Vichyssoise <i>Potato & Leek over Chicken Stock with Cream, Garnished with Chives (Served Hot or Cold)</i> | 6.75 |

Bruschette

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| Peperoni Rossi con Caprino <i>Grilled Peasant Bread, Topped with Marinated Grilled Peppers, & Goat Cheese</i> | three pieces for 11.00 |
| Pomodoro E Basilico <i>Grilled Peasant Bread, Topped with Tomato, Basil, Red Onions & Extra Virgin Olive Oil</i> | three pieces for 11.00 |
| Paté Con Cipolla Rossa <i>Grilled Peasant Bread, Topped with Goose Liver Mousse Paté & Red Onions</i> | three pieces for 11.00 |

Insalate - (Salads)

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| Mesclun <i>Mixed Greens in Balsamic Vinaigrette</i> | 8.50 |
| Rucola Con Parmigiano <i>Arugula Salad with Lemon Mustard Dressing & Slivered Parmigiano Reggiano</i> | 10.50 |
| Tonno Con Pomodoro <i>Imported Tuna & Chopped Tomato with Baby Capers & Extra Virgin Olive Oil</i> | 11.00 |
| Barbabietole con Caprino e Mesclun <i>Seasonal Beets with Goat Cheese and Mixed Greens in a Balsamic Vinaigrette Dressing</i> | 12.50 |
| Mesclun Con Pollo Affumicato <i>Smoked Chicken Breast with Mixed Greens in Balsamic Vinaigrette</i> | 13.00 |
| Mesclun Con Tacchino Affumicato <i>Smoked Turkey Breast with Mixed Greens in Balsamic Vinaigrette</i> | 13.00 |
| Mesclun Con Pomodoro e Fontinella <i>Mixed Greens, Chopped Tomato and Fontinella Cheese in Balsamic Vinaigrette</i> | 13.50 |
| Caprese <i>Imported Italian Buffalo Mozzarella with Tomato, Basil & Extra Virgin Olive Oil</i> | 13.50 |
| Farro Farcito <i>Spelt (wheat Grain) with Tomato, Capers, Onion, choice of Tuna fish, Prosciutto Cotto or Mozzarella</i> | 13.50 |
| Mesclun Con Anatra Affumicata <i>Warm Smoked Duck Breast with Mixed Greens in a Lemon Mustard Dressing</i> | 14.50 |
| Quiche del Giorno <i>Vegetarian Quiche with Mixed Greens in Balsamic Vinaigrette</i> | 13.50 |
| Tomini Grigliati Con Mesclun <i>Grilled Imported Italian Farmers Cheese with Mixed Greens in Balsamic Vinaigrette</i> | 14.50 |

Il Calzone

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Calzone con Mozzarella, Ricotta e Pomodoro <i>Pizza Dough Pouch filled with Ricotta, Mozzarella and Chopped Tomato</i> | 14.50 |
| Add any one of the following to your Calzone for: | 2.50 |
| <i>Rossette De Lyon, Choice of Sausage, Roasted Ham, Canadian Bacon, Speck, Smoked Chicken, Smoked Turkey, Tuna, Anchovies, Sautéed Wild Mushrooms, Gorgonzola, Goat Cheese, Fontina, Mascarpone, Prosciutto Crudo, Pinoli Nuts, Rucola, Roasted Red Peppers, Caramelized Onions (\$1.50), Walnuts (\$1.50)</i> | |
| Add any one of the following to your Calzone for: | 3.50 |
| <i>Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck</i> | |

Panini

(Served on Ciabatta or Home-Made Focaccia with a Side of Mixed Greens in Balsamic Vinaigrette)

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| Prosciutto Arrostito Con Fontina <i>Roasted Ham with Melted Fontina</i> | 14.50 |
| Prosciutto Con Stracchino <i>Prosciutto with Melted Stracchino</i> | 14.50 |
| Speck Con Mascarpone, Spruzzato Di Cognac <i>Smoked Prosciutto, Melted Mascarpone, Splashed with Cognac</i> | 14.50 |
| Rossette De Lyon Con Gorgonzola, | 14.50 |
| Spruzzato Di Grappa <i>Salami, Melted Gorgonzola, Splashed with Grappa</i> | |
| Bresaola Con Caprino, Spruzzato di Vodka <i>Air Dried Beef, Melted Goat Cheese, Splashed with Vodka</i> | 14.50 |
| Tonno Con Pomodoro <i>Tuna & Tomato with Baby Capers & Extra Virgin Olive Oil</i> | 14.50 |
| Petto Di Pollo Affumicato <i>Smoked Chicken Breast with Tomato & Melted Mozzarella</i> | 14.50 |
| Tacchino Affumicato & Prosciutto Arrostito <i>Smoked Turkey and Roasted Ham with Tomato & Melted Mozzarella</i> | 14.50 |
| Mozzarella, Pomodoro e Basilico <i>Imported Italian Buffalo Mozzarella with Sliced Tomato and Basil</i> | 14.50 |
| Canadian Bacon and Brie | 14.50 |

Add Our Freshly-Roasted Red Peppers To Any Panino:
\$2.50

Crostini

(Toasted, thinly sliced peasant bread sandwich)

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|----------------------------------------------|-------|
| Rossette De Lyon Con Fontina | 11.00 |
| Petto Di Pollo Affumicato Con Fontina | 11.00 |
| Prosciutto Arrostito Con Fontina | 11.00 |
| Canadian Bacon and Brie | 11.00 |

Carpacci

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| Manzo <i>Raw Beef Tenderloin, Thinly-Sliced, with Baby Capers & Slivered Parmigiano</i> | 13.50 |
| Salmone Affumicato <i>Smoked Scottish Salmon with Baby Capers & Extra Virgin Olive Oil</i> | 15.00 |
| Bresaola <i>Air Dried, Spiced Beef with Rucola in a Lemon Mustard Dressing</i> | 15.00 |
| Tonno Affumicato <i>Smoked Thinly-Sliced Tuna with Mixed Greens & Baby Capers, in a Lemon Mustard Dressing</i> | 15.00 |

Pizze

(Served from 12:00 noon till closing)

(Pizzas are thin crusted, approximately 12" & made to order)

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| Basket of Focaccia Crisps | 9.50 |
| <i>Flat crust topped with Salt, Oregano & Extra Virgin Olive Oil</i> | |
| Pizza Margherita | 15.00 |
| <i>Pizza Topped with Tomato Sauce, Mozzarella, Basil</i> | |
| <i>With imported Italian Buffalo Mozzarella</i> | |
| Pizza Arrabbiata | 16.00 |
| <i>Pizza Topped with Mozzarella & Spicy Garlic Tomato Sauce</i> | |
| Pizza con Patate e Cipolla | 16.25 |
| <i>Pizza Topped with Potato, Shredded Onion, Fresh Rosemary & Extra Virgin Olive Oil</i> | |
| Pizza con Fontina | 16.50 |
| <i>Pizza Topped with Tomato Sauce, Fontina Cheese, Capers & Extra Virgin Olive Oil</i> | |
| Pizza Margherita con Rucola | 17.00 |
| <i>Pizza Topped with Tomato Sauce, Mozzarella, Basil, Fresh Arugula & Extra Virgin Olive Oil</i> | |
| Pizza Alla Napoletana | 17.00 |
| <i>Pizza Topped with Tomato Sauce, Mozzarella, Anchovies, Capers, Oregano, & Extra Virgin Olive Oil</i> | |
| Pizza con Prosciutto Arrostito | 17.00 |
| <i>Pizza Topped with Tomato Sauce, Roasted Ham, Mozzarella, Basil & Extra Virgin Olive Oil</i> | |
| Pizza con Caprino e Rucola | 17.00 |
| <i>Pizza Topped with Goat Cheese, Mozzarella, Fresh Arugula & Extra Virgin Olive Oil</i> | |
| Pizza con Cipolla e Caprino | 17.50 |
| <i>Pizza Topped with Goat Cheese, Mozzarella Caramelized Onions, Walnuts & Extra Virgin Olive Oil</i> | |
| Pizza con Pesto e Caprino | 17.50 |
| <i>Pizza Topped with Pesto, Goat & Mozzarella Cheeses, Picholine Olives (w/ pits), Pine Nuts & Extra Virgin Olive Oil</i> | |
| Pizza con Gorgonzola e Noci | 17.50 |
| <i>Pizza Topped with Gorgonzola, Mozzarella, Walnuts & Extra Virgin Olive Oil</i> | |
| Pizza ai Quattro Formaggi | 17.50 |
| <i>Pizza Topped with Gorgonzola, Goat Cheese, Fontina, Mozzarella & Picholine Olives (w/ pits)</i> | |
| Pizza Boscaiola | 17.50 |
| <i>Pizza Topped with, Tomato Sauce, Mozzarella and Wild Mushrooms Sauteed with Garlic & crushed Red Pepper</i> | |
| Pizza con Salsiccia (Lamb, Sweet Pork, or Hot Pork) | 17.50 |
| <i>Pizza Topped with Tomato Sauce, Mozzarella, Basil Choice of Sausage, & Extra Virgin Olive Oil</i> | |
| Pizza con Rossette De Lyon | 17.50 |
| <i>Pizza Topped with Tomato Sauce, Salami, Mozzarella & Extra Virgin Olive Oil</i> | |
| Pizza con Speck | 17.50 |
| <i>Pizza Topped with Tomato Sauce, Smoked Prosciutto, Mozzarella & Extra Virgin Olive Oil</i> | |
| Pizza con Chorizo | 17.50 |
| <i>Pizza Topped with Tomato Sauce, Chorizo, Mozzarella & Extra Virgin Olive Oil</i> | |
| Pizza con Uova e Pancetta Affumicata | 18.00 |
| <i>Pizza topped with Chopped Tomato, Canadian Bacon, Fontina & Softly Cooked Egg (Great Brunch Item)</i> | |
| Pizza con Salmone Affumicato e Cipolla | 19.00 |
| <i>Pizza Topped with Smoked Salmon, Mascarpone, Red Onions, Capers & Extra Virgin Olive Oil</i> | |

Calzone

(Served from 12:00 noon till closing)

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Calzone | 15.50 |
| <i>Pizza Dough Pouch filled with Ricotta, Mozzarella and Chopped Tomato</i> | |
| Add any one of the following to your Calzone for: | 2.50 |
| <i>Rossette De Lyon, Choice of Sausage, Roasted Ham, Canadian Bacon, Speck, Smoked Chicken, Smoked Turkey, Tuna, Anchovies, Sauteed Wild Mushrooms, Gorgonzola, Goat Cheese, Fontina, Mascarpone, Prosciutto Crudo, Pinoli Nuts, Rucola, Roasted Red Peppers, Caramelized Onions (\$1.50), Walnuts (\$1.50)</i> | |
| Add any one of the following to your Calzone for: | 3.50 |
| <i>Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck</i> | |

Formaggi e Paté

Tomo Castellosso

Cow's milk, semi-hard, cheddar-like, with ash rind.

Stracchino

Soft, creamy cow's milk cheese, tart and yogurt-like.

Gorgonzola

Italian cow's-milk blue cheese. Rich, pungent and "sweet"

Parmigiano

Hard cheese, with a fine granular quality and a sweet, nutty bite.

Fontina

Semi-soft cows milk cheese, rich and nutty with a supple texture.

Mozzarella di Bufala

Water Buffalo's milk cheese, soft, tangy. Imported fresh from Italy.

Chevre Rondin

Tangy, brittle, french goat's milk cheese.

Brie

French, soft-ripened cheese.

Taleggio

Semi-soft Italian cow's milk cheese. Pungent, meaty, and nutty with nuances of fruit.

Pecorino

Firm, robust and zesty, with a pronounced sheep's milk flavor

Piave

Firm, tangy, cow's milk cheese, like Parmigiano without the granular quality

Manchego

Semi-soft sheep's milk cheese. dense, mild, a bit grassy and fatty.

Mousse Paté

Goose liver mousse seasoned with french sauterne wine

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|--------------|--------------|--------------|--------------|
| <i>Three</i> | <i>Four</i> | <i>Five</i> | <i>Six</i> |
| <i>15.00</i> | <i>18.00</i> | <i>21.00</i> | <i>24.00</i> |

(all cheese courses are served with our baked-to-order focaccia crisps)

Affettati

Italian specialty cold-cut platter, served with a basket of baked-to-order focaccia crisps

Choose any Two:

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|----------------------------|------------------------------|---------------------------------------|
| <i>-Salame Toscano</i> | <i>-Prosciutto Crudo</i> | <i>-Speck (Smoked Prosciutto)</i> |
| | <i>14.00</i> | |

Frutta

*Fruit Platter
(An assortment of Apple, Pear & Grapes)*

10.50