

Antipasti

Salumi

- La Quercia Prosciutto pork, Iowa
- Chorizo pork, Spain
- Salami Gentile pork, Italy
- Petit Jesu pork, New York
- Bresola beef, Italy
- Choose one 3
- Small Plate 7
- Large Plate 10

Formaggio

- Mozzarella buffalo, Italy
- Taleggio DOC cow, Italy
- Savrano buffalo/cow, Italy
- Bra d' Alps cow, Italy
- Pecorino Crotenesse sheep, Italy
- Choose one 3
- Small Plate 7
- Large Plate 10

Big Board sampling of meats, cheeses, and house pickled vegetables 15

- Mixed Olives white wine, thyme, garlic, lemon 4
- Mixed Pickled Vegetables house cured 4
- White Anchovies toasted bread, herbs, garlic 5

Family Board sampling of all antipasti selections 21

Insalate

- House Salad house vinegar, parmesan 5
- Mixed Greens Ohio tomatoes, fried Lucky Penny goat cheese, coriander, lentil 8
- Arugula Caesar anchovy, parmesan 8
- Ohio Beets arugula, mint, rustic cheese 7

12oz Wagyu Beef Strip Steak

Ohio Bulls Blood Beets, Comte Cheese 35

Ice Cold Sangria \$4/gl

PIZZA

Traditional

- Bianco garlic, mozzarella, olive oil 7
- Margherita fresh tomato, mozzarella, basil 12
- Marinara tomato sauce, mozzarella, provolone 10
- Add pepperoni or sausage 2
- Oliva tomato sauce, olives, capers, mozzarella 11
- Vegan marinara, onions, garlic, tomato 10

Modern

- Arugula garlic, pine nuts, onion, mozzarella 12
- Sunnyside provolone, pancetta, eggs, black pepper 13
- Mushroom leeks, mahon cheese, coriander 12
- Potato pancetta, rosemary, provolone 12
- Mortadella caramelized onion, pickled green tomato, mizzuna, mustard aioli 13

Extras 2

- Prosciutto
- Olive
- Potato
- Arugula
- Pancetta
- Pepperoni
- Egg

Bubbles

- San Simone Il Concerto NV, Italy 7
- Cleto Chiarli Sorbara 09, Italy 9

Rose

- Muga Rioja Rose 08, Spain 9
- Chateau Beraud Rhone 09, FR 8

Wino



- Norman Chardonnay 08, California 10
- San Simone Pinot Grigio 07, Italy 8
- Dino Torti Pinot Nero (noir) 06, Italy 7
- Gerard Bertrand Viognier 07, France 9
- Casteggio Sweet Moscato NV, Italy 7
- Le Jaja de Jau Sauvignon Blanc 09, France 8
- Cuvee A Amrita Blend 08, Oregon 8

- Ferrero 'Il Falo' Blend 07, Italy 9
- Crociani Chianti Colli Senesi 08, Italy 10
- Le Logge Red Blend 04, Italy 8
- Trentino Pinot Noir 08, Italy 10
- Gunfighter Napa Cabernet Sauvignon 07, California 10
- Lagier Meredith Syrah 06, California 10
- Magneta Malbec 08, Argentina 9
- Pennywise Merlot 08, California 8



{ HOUSE FEATURES }

Pasti choose side

- Fettuccini Polpettine "little meatballs", marinara 14
- Squid Ink Spaghetti calamari, garlic, chili 14
- Egg Pappardalle clams, pancetta, heirloom tomato 14

Secondi choose side

- Brick Oven Chicken Ohio corn bread, ratatouille 17
- Pan Roasted Pork Chop peach glazed, chili goat cheese spiked polenta, candy onion 17
- Seared Skirt Steak potato, chorizo, spicy tomato, salsa verde 17
- Striped Sea Bass butter poached Ohio sweet corn, mushroom, potato, scallion 18

Sides 5

- Potato Fries garlic, rosemary, ketchup
- Crispy Fingerling Potatoes black truffle
- House Salad house vinegar, parmesan
- Ohio Zucchini Ohio radish, salsa verde
- Ohio Beans mint and almond pesto
- Ohio Sweet Corn jalapeno, ricotta

House Pours

- Glass 5, Bottle 15
- R Vecchia Cantina Montepulciano 08, Italy
- W Catabbo Bianco Blend 08, Italy
- Tenerelli Limoncello, Italy 5

Draft

- House Lager 5
- Wolavers Organic IPA 6
- Founders Porter 6
- Stoudt's Pils 5
- Troegs Dreamweaver Wheat Beer 6
- New Holland Golden Cap Saison 6

Belgian Fare

- Pommes Frites dipping sauces 7 for the table 11
- Steamed Mussels Belgian beer, butter 9
- Ohio Beef Burger grilled onion, Port Salut cheese, lettuce, tomato, fries 12
- Veggie Burger mozzarella, lettuce, tomato, onion, fries 10

{Desserts}

- Dark Chocolate Mousse 5
- Lemon Bread Pudding 5
- Pistachio Mousse Cake 8
- Chocolate Ganache Tart 6

