

Upstairs Menu

Apps

Bruschetta trio
Chef's daily inspiration
10

Charcuterie Board
Assortment of imported and house cured
meats, marinated olives, focaccia
12

Estate House Cheese Board
Cheeses from around the world, fresh fruit,
mixed nuts, house made preserves and grissini
12

Burrata, oven roasted tomato and pistachio
pesto
9

Grilled mortadella, parmigiano Reggiano,
grissini, aged balsamic
10

Sausage Trio
House made fresh sausage, with Chef's
selection of mostardas
12

Mixed greens, Genoa salami, provolone,
toasted pine nuts, shaved red onion, cucumber,
roasted peppers, balsamic vinaigrette
12

Panini and Piadina

Panino of Prosciutto di Parma, hand pulled
mozzarella, marinated eggplant
11

Estate House B.L.T. Panino
Crisp pancetta, wild arugula, oven roasted
tomato, Calabrese chile aioli on focaccia
12

Piadina of mortadella, aged provolone cheese,
arugula and balsamic drizzle
11

Sausage and onion piadina
11

Upstairs Menu

Pizza

Fornaio
Sicilian sea salt, Frantoia extra virgin olive oil
8

Margherita
Tomato, hand pulled mozzarella, basil
10

Piccante
Tomato, hand pulled mozzarella, chiles,
Prosciutto
12

Funghi
Roasted wild mushroom, taleggio cheese,
honey caramelized shallots, truffle oil
14

Salsiccia
House made fennel sausage, lightly smoked
cacciocavallo cheese, caramelized onion
13

Quattro formaggi
Mozzarella, cacciocavallo, gorgonzola, ricotta
13

Desserts

Nutella mascarpone piadina, zabaglione gelato,
caramelized banana
7

Crème fraiche pannacotta, strawberry cabernet
marmalade, French macaroon
7

Mini dolci
biscotti, house made confections
7