



D.O.C.G.
enoteca
 BY SCOTT CONANT

per la tavola (for the table)

- ARANCINI** 11.
calabrian chili aioli
- FRIED "ASCOLANI" OLIVES** 10.
italian sausage
- HEN EGG & FONDUTA** 12.
grilled filone
- BRUSCHETTA** 19.
chicken liver & foie gras
- BRUSCHETTA** 19.
crab & pickled chili

affettati misti

CURED MEATS-SALUMI

- MORTADELLA**, Italy
- SOPRESATTA**, USA
- COPPA**, USA
- PROSCIUTTO RISERVA**, Italy
- CACCIATORINI**, USA

IMPORTED CHEESES

- SOTTOCENERE**, cow, Italy
- GRANA PADANO**, cow, Italy
- LA TUR**, cow, goat & sheep, Italy
- BUTTERMILK BLUE**, cow, USA

SELECTION OF MEATS & CHEESES
 (two meats & two cheeses)

20.

THREE SALUMI
15.

THREE CHEESES
15.



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