

CRU

WINE BAR & MERCHANT

HOT

GAMBERI - Prawns, garlic-herb sauce, roasted eggplants, tomatoes	16
ZUCCHINE ESTIVE - Roasted Summer squash, pumpkin seeds, nutritional yeast, olive tapenade, parsley leaves	12
ERBAZZONE - Tart of Swiss chard, spinach, Parmigiano-Reggiano & onion in a crunchy crust, tomato salad	14
PANCETTA - Assorted beans & farro medley, crispy pork belly, pickled onion	14
POLPETTE - Baked meatballs, tomato sauce, caciocavallo cheese & focaccia	16
PAELLA - Bomba rice, saffron, chicken, chorizo, peas & piquillo peppers	18
PASTRAMI - House-cured pastrami sliders, purple slaw & provolone cheese	16
GNOCCHI - Potato dumplings, cheese fondue, wild mushroom medley	16
SORRENTINA - Imported Semolina pasta, mozzarella & Grana Padano cheese gratin, tomato sauce	16

...AND COLD

MISTA - Mixed greens, tomato, carrots, balsamic dressing	10
CAPRESE - Tomatoes, mozzarella, basil, sea salt, EVOO	14
NICOISE - Tuna, egg, green beans, potatoes, olives & tomatoes	15
PATE DE CAMPAGNE - House-made duck liver & pork pate, crostini	11
CALAMARI E CAPONATA - Vegetables sicilian style, calamari & mussels	12
BOQUERONES - Marinated Spanish white anchovies on crostini	12

SNACKS

Roasted marcona ALMONDS	8
Marinated assorted OLIVES	8
House PICKLES	4
House-made CHIPS	3
TIGELLE e TALEGGIO taleggio cheese sandwiched between	10
House made italian biscuits (3 each) - add prosciutto for \$3	
ASSORTED SNACKS our daily selection	12

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DINNER MENU

CHARCUTERIE

PROSCIUTTO DI PARMA - Cured Parma ham, aged 18 months	12
MORTADELLA DI BOLOGNA - Imported slow cooked Italian mortadella	8
PITINA - House cured Friulian style salami with a cornmeal crust	9
BRESAOLA - House-made air cured beef, arugula & grana padano, EVOO	13
'NDUJA CALABRESE - Dry cured spreadable spicy pork sausage	12
JAMÓN IBÉRICO DE BELOTA - Cured ham aged 36 months, Spain, 1 oz.	17
ASSORTED PLATE - Chef's choice of house-made & imported charcuterie	22

CHEESES

TALEGGIO VERO - The real one! Italy (cow)	8
PARMIGIANO REGGIANO King of cheeses... Aged 24 months (cow)	12
MANCHEGO - A spanish symbol (sheep)	9
GORGONZOLA DOLCE - The Italian blue... (cow)	9
BRIE - 'The Queen of cheeses' France (cow)	10
ASSORTED PLATE - Chef's choice of imported cheeses	22
ASSORTED CHEESE & CHARCUTERIE PLATE - Chef's choice	24

LA NOSTRA PIZZA

blend of Italian flours, high hydration and 48 hours proofing

MARGHERITA - Tomato sauce, whole milk mozzarella & basil	14
CAPRICCIOSA - Tomato sauce, mozzarella, homemade ham, Taggiasca olives, artichokes, mushrooms	16
CALABRESE - Spicy 'nduja sausage, ricotta, Gaeta black olives	15
COTTO - House-made cured ham, tomato & mozzarella, arugula	14
SALMONE - brie, smoked salmon, capers, red onions, asparagus	16
PROSCIUTTO di PARMA - With burrata cheese	17
BIANCA - Summer squash, walnuts, Taleggio, herb dressing, EVOO	16