Menu

GASTRONOMIA
ITALIAN DELI

APPETIZERS

Gastro Trio $8
Prosciutto and basil / Duck and peach fig mostarda / White truffle, bacon and, parm

Sweet Potato Minestrone $10
Smoky tomato broth, farro, sweet potato, greens, pumpkin seed pesto

Italian Sausage Dip $13
Italian sausage, roasted red pepper, parm, Ricotta, herbs, feta, house made broken bread

Ravioli Grotto $14
Fried riccota and pimento ravioli, greens, bacon, hot honey bacon fat glaze

Duck and Peach Flatbread $20
Gorgonzola, bourbon peach and fig mostarda, arugula, honey balsamic glaze, house made flatbread

MAINS

Harvest Foccacia $19
Seasoned fried chicken cutlet, arugula, caramelized onion, brie, prosciutto, mostarda, lemon rosemary vinaigrette, house made focaccia

Mushroom Foccacia $15
White truffle mushroom mix, taleggio cheese, sweet onion, roasted garlic and hot pepper aioli, house made foccacia

Torta Salata $11
Flaky tart, Ricotta, pimento, pancetta, sweet potato, served with small green salad, lemon vinaigrette - Served room temperature, made fresh daily

Duck al Forno $22
Braised duck ragu, pimento cheese, fontina, cornbread topping

Kids Menu $16
Any Half sandwhich or Salad served with Gelato

SALADS

Cornbread Panzanella
Heirloom tomato, charred corn, cornbread croutons, garlic cider vinaigrette
$13

Gastro Salad
Baby mustard greens, grappa macerated pears, shaved fennel, pancetta jam, cayenne pecans, gorgonzola, honey cider vinaigrette
$14

Antipasto Salad
Mixed greens, provolone, olives, artichoke, pepperoni, salami, pepperoncini, semi dried tomato, prosciutto, red wine vinaigrette
$12

DRINKS

Beer	Varied
Boozy Slushy	$8
Coke & Diet Coke	$3
Wine By The Glass	Varied
Italian Limonata	$4
Sweet/Unsweet Tea	$3

DESSERT

Cannoli's	$4-6
Gelato	$5
Bomboloni - Apple	$8
Bomboloni - Dark chocolate with red wine bourbon core	$9

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*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. The following major food allergens