

LUNCH MENU
Available 11:30am - 2:00pm

SALUMI & FORMAGGI

Prosciutto - 5 Parmigiano - Reggiano - 5
Bresaola - 5 Fontina - 5
Sopressata - 5 Umbrico d'Pave - 5

Create your own plate, priced individually
Tasting of all six meats & cheeses - 25



Personal PIZZA

Margherita - 13

Dressed arugula, fonduta, blistered cherry tomatoes, spicy sun dried pesto, and topped with a drizzle of garlic aioli, extra virgin olive oil, and a balsamic vinegar

Prosciutto e Robiola Bosina - 14

Prosciutto and Robiola Bosina topped with an Amarena cherry gastrique

Salumi e Funghi - 14

Vodka base with sliced sopressata, wild mushrooms and mozzarella cheese

Cacio e Pepe - 13

Rich and sharp cheese sauce with cracked black pepper, topped with olive oil



Sandwiches

\$14

The Shrimp Po Boy

Blackened shrimp, lettuce, tomato and remoulade sauce served on a fresh baguette

The Italian

Prosciutto, soppressata, capicola, arugula, roasted red peppers, shaved red onion and fontina cheese, served on a fresh baguette

The Meatball

Handmade meatballs with provolone and marinara served on a fresh baguette

The Classic Porchetta

Italian roasted pork with spicy pepper relish served on a fresh baguette

The Chicago Beef

Roasted and shaved roast beef with a jus, giardiniera, and pickled peppers served on a fresh baguette

*All sandwiches are served with pasta salad

DINNER MENU

SNACKS

Meatballs in sauce - 12

Arancini - 10

Fried Stuffed Olives - 9

Olive Focaccia & Extra Virgin
Olive Oil - 6.50

SALADS and such

Panzanella - 11

Tomatoes, cucumber, red onion, arugula, olive focaccia and fresh burrata with a red wine vinaigrette

Whipped Ricotta with Roasted Peppers - 11

Whipped ricotta topped with arugula, roasted red peppers, capers, extra virgin olive oil and balsamic vinegar

Buffalo Mozzarella - 11

Buffalo mozzarella with roasted red peppers, balsamic glaze, Trapanese sea salt, mufugo extra virgin olive oil and crostini

Shrimp and White Bean Salad - 12

Shrimp, white beans, cucumber, tomato, olives and tarragon with an apple cider vinaigrette

Personal

PIZZA

Cafe Margherita - 13

Fonduta, blistered cherry tomatoes, dressed arugula, spicy sundried pesto, topped with a drizzle of garlic aioli, extra virgin olive oil and an aged balsamic vinegar

Prosciutto e Robiola Bosina - 14

Prosciutto and Robiola Bosina topped with an Amarena cherry gastrique

Salumi e Funghi - 14

Vodka sauce base with soppressata, wild mushrooms and mozzarella cheese

Cacio e Pepe - 13

Sharp and rich cheese sauce with cracked black pepper, topped with olive oil

SALUMI & FORMAGGI

Prosciutto - 5 Parmigiano-Reggiano - 5

Bresaola - 5

Fontina - 5

Soppressata - 5

Umbrico d'Pave - 5

Create your own plate, priced individually

Tasting of all six meats & cheeses - 25

Small Plate Pasta

Spaghetti Neri - 15

House made black spaghetti with black garlic, taggiasche olives, caper berries and tangy pomodoro sauce

Culurgiones - 15

House made pasta filled with potato, saffron and mint, topped with arrabiatta sauce and ricotta salata

Fussilloni - 16

Porcini fussilloni with crispy pork belly in a shallot cream sauce with a touch of nutmeg

Scarpinocc al Panna - 15

House made scarpinocc with mortadella, prosciutto, ricotta mousse and a touch of nutmeg

Creste di Gallo Mac and Cheese - 14

House made pasta with fontina, toma, pecorino fulvi, and Parmigiano, topped with bread crumbs

Gnudi al Pesto - 14

House made ricotta dumpling with pesto and crispy guanciale

Dueling Tagliatelle Scampi- 16

House made spinach tagliatelle and sun dried tomato tagliatelle with shrimp scampi

*All pastas are served with crostini, baguettes are available for \$3.50

Something SWEET

Dark Chocolate and Hazelnut Panna
Cotta with Amarena Cherries - 8

Nightly Special Cannoli - 9

Limoncello Zabaglione - 9

THE MARKET CAFE



at Michael Anthony's

BIRRA

"beer"

Sierra Nevada - 4.75

Peroni - 4

Michelob Ultra - 4

Minebrea - 4.75

The Cafe
is quite simply an
Italian market and a
casual restaurant
joined together in one!
Feel free to shop before,
during and after you
dine.

Vini Bianchi

White Wine	Region	Glass
Caposaldo Prosecco	Veneto	8
Il Meridione Grillo	Sicily	9
Mirabello Pinot Grigio	Veneto	9.5
Massone Gavi Masera Cortese	Piedmont	10
Scaia Garganega Chardonnay	Veneto	10

We offer a variety of gluten-free options,
but we are not a gluten-free restaurant.
Our fresh pasta and pizza crust are made
in our kitchen daily so we cannot ensure
that cross contamination will not occur. If
you are a Celiac, please advise your
server and we will do our best to
accommodate your needs

Vini Rossi

Red Wine	Region	Glass
Le Bozze Chianti Sangiovese	Tuscany	9.5
Lucignano Chianti Sangiovese	Tuscany	10
Alasia Barbera	Piedmont	9
Silvio Grasso Dolcetto	Piedmont	10
Ancora Montepulciano	Abruzzo	9
Vinaccio Rosso Nerello Mascalese	Sicily	10