

MARCH MENU



STARTERS

DUO OF DIPS SERVED WITH WOOD-FIRED FLATBREAD	8
BEEF SHORT RIB WITH POTATO CANNELLONI AND MICROGREENS	8
CRABCAKES WITH SPICY CUCUMBER SALAD	8
WARM OLIVES WITH CITRUS AND SHERRY VINEGAR	5

SALADS

ARUGULA SALAD WITH SHAVED PARMASEAN AND LEMON	7
VINAIGRETTE CAESAR SALAD WITH SMOKED BACON, CROUTONS & PRESERVED LEMON	8
ROAST CHICKEN AND PASTINA SALAD, PORTOBELLO MUSHROOM, LEEK AND '1608' CHEESE WRAPPED IN PROSCIUTTO	9

WOOD-FIRED PIZZA

MARGHERITA: TOMATO, FRESH MOZZARELLA, FRESH BASIL ADD PEPPERONI \$2 OR LA QUERCIA PROSCIUTTO \$3.50	14
PEPPERONI AND SPICY BANANA PEPPERS	14
OVEN ROASTED VEGETABLES, GOAT CHEESE, REDUCED BALSAMIC, FRESH BASIL	15
LA QUERCIA PROSCIUTTO, BLUE CHEESE AND FRESH ARUGULA	16
RED WINE POACHED PEAR WITH BLUE CHEESE, MAPLE AIOLI, LA QUERCIA PROSCIUTTO, PRESERVED LEMON AND FRISEE	16
ROASTED CHICKEN WITH A BLACK OLIVE AND ARUGULA PESTO, '1608 CHEESE', ROASTED MUSHROOMS AND CARAMELIZED ONION	17
SMOKED SALMON, SWISS CHEESE, CUCUMBER YOGURT AND LIGHTLY PICKLED RED ONION, BECHAMEL SAUCE	17
SPICY SAUSAGE WITH BACON, RED PEPPERS, SHALLOTS, MOZZARELLA	17
PULLED PORK, SWISS CHEESE, ROASTED SWEET POTATO, CHARRED ONION WITH HOISIN SAUCE	18

ADD LA QUERCIA PROSCIUTTO TO ANY PIZZA FOR \$3.50
PIZZAS AVAILABLE ON WHITE OR WHOLE WHEAT
GLUTEN FREE (\$3.50 SURCHARGE)

SPECIALS FROM THE WOOD-FIRED OVEN

SERVED WITH LOCAL SEASONAL VEGETABLES

TUESDAY:	HEARTY BEEF STEW
WEDNESDAY:	GNOCCHI
THURSDAY:	SALMON
SUNDAY:	GROUND SHORT RIB BURGER