

## **SALADS/MEATS/CHEESES**

**ORGANIC GREENS 5.95/** Tuscan olive oil, balsamic drizzle, roasted tomatoes, pine nuts

**ARUGULA 6.95/** baby arugula, charred red onion, ricotta salata, sherry vinaigrette

**KZ CHOP SALAD 7.95/** feta, olives, pepperoncini, roasted tomatoes, cucumbers, chick peas, tahini vinaigrette

**CHARCUTERIE 12.95/** chef's selection of meats and local cheeses with fire roasted peppers, house marinated olives

### **CICCHETTI**

(small snacks)

\*all served with toasted ciabatta bread

**WHITE BEAN SALAD 4.95/** roasted tomatoes, basil pesto, roasted radicchio, pearl mozzarella

**ITALIAN WHITE ANCHOVIES 6.95/** caper berries, roasted red peppers, basil pesto

**SWEET PEPPADEW PEPPERS 3.95/** Great Hill Blue cheese crumble

**GREEN ITALIAN CERIGNOLA OLIVES 4.95/** truffle pesto + lemon

**OCTOPUS SALAD 6.95/** parsley-caper + lemon pesto

**SPICY SALAMI 4.95/** Liuzzi's fresh ricotta, Tuscan olive oil

### **PIES**

#### **WHITE**

**PASTRAMI CURED GRAVLAX 13.95/** house made gravlax, lemon crème fraîche, capers, red onion, topped with arugula salad

**PROSCIUTTO 14.95/** oven roasted tomatoes, pine nuts, parmesan + mozzarella, topped with prosciutto di parma, balsamic drizzle

**INDIAN SPINACH + LAMB 14.95/** spinach, spiced ground lamb, ricotta salata

**BROCCOLI RABE 12.95/** roasted garlic, ricotta salata, mozzarella, local Salemme hot pepper flakes

**BLT 14.95/** applewood smoked bacon, frisee, Great Hill blue + mozzarella cheeses, fresh tomatoes

**PORTOBELLO 13.95/** portobello mushroom, balsamic marinade, caramelized onion, fontina cheese, topped with arugula salad

**SHRIMP 14.95/** black pepper shrimp, parsley-caper pesto, local goat cheese

#### **RED**

**VEGETABLE 13.95/** grilled eggplant, fire roasted red peppers, basil pesto, Harpersfield Tilsit beer washed cheese

**PANCETTA 14.95/** La Quercia pancetta, basil pesto, caramelized onion, mozzarella

**SMOKED CHICKEN 13.95/** North Country's smoked chicken, artichokes, green olives, fontina, mozzarella cheese

**SOPRESSATA 13.95/** spicy sopressata, radicchio, black olives, mozzarella, parmesan

**SAUSAGE 14.95/** housemade Berkshire pork sausage, hot cherry peppers, broccoli rabe, mozzarella

**TOMATO 12.95/** fresh tomatoes, roasted garlic, basil pesto, mozzarella, fontina, topped with herb salad

## MAKE YOUR OWN 8.95

	1.95	2.50	2.95
MEAT	House Made Pork Sausage/ Applewood Smoked Bacon	Sopressata/ North Country's Smoked Chicken	La Quercia Pancetta/ Prosciutto di Parma/ Spiced Lamb
FISH	White Anchovies	Black Pepper Shrimp	House made Salmon Gravlox
VEG	Red Onion/ Hot Cherry Peppers/ Fire Roasted Peppers/ Roasted Tomatoes	Grilled Eggplant/ Basil Pesto/ Caramelized Onion/ Fresh Tomatoes	Portobello Mushroom/ Artichokes/ Brocoli Rabe
CHEESE	Mozzarella/ Parmesan	Goat/ Ricotta Salata	Great Hill Blue/ Hapersfield Tilsit Beer Washed Cheese

## KNOW YOUR FOOD

### URBAN OAKS

**New Britain, CT** -- This Bay-State Certified farm operates as a non-profit corporation. They have over 15,000 square feet of greenhouse space to ensure fresh produce year-round. They grow a wide variety of heirloom and rare crops, specializing in tomatoes, fresh herbs and peppers, and salad and cooking greens.

### SALEMME

**West Haven, CT** -- The Salemme pepper has been in the Salemme family for generations. Its origin is unknown, and it has no known formal or scientific designation. These pepper flakes give off an arousing aroma, captivating flavor, and a hot spicy taste.

### HAPERSFIELD TILSET

**Jefferson, NY** -- Harpersfield cheese is aged naturally and crafted by using milk from their dairy farm in the northern Catskills of Delaware County. The cheese is aged underground with controlled temperature and humidity until the full flavor is developed. The cows have been carefully bred over the past thirty years to provide a proper balance of nutrients required for this unique cheese.

### GREAT HILL BLUE

**Marion, MA** -- Located on the shores of Buzzard's Bay, 50 miles south of Boston, Great Hill has been known for its outstanding herd of Guernsey cows. Great Hill Blue is an internally ripened variety made with raw, unhomogenized milk resulting in a true gourmet quality cheese.

### NORTH COUNTRY

**Claremont, NH** -- North Country smokes their meats slowly over controlled, cool burning fires of maple wood and corncobs, the authentic New England farm smokehouse method perfected by colonists before the Revolution. They have been selling meats throughout New England since 1912.

### NETTLE MEADOW

**Thurman, NY** -- This farm's Kunik cheese is a somewhat decadent cheese made from goat's milk and Jersey Cow's milk. Nettle Meadow is a small 50-acre farm with about 100 does located in the southern Adirondacks. The Kunik is a rich wheel of a bloomy, white rind cheese with a tangy and buttery taste.

## **BEER**

### **DRAFT**

\$5

#### **BBC STEEL RAIL**

Berkshire, MA – BBC's flagship brew, a light colored, medium bodied ale, signature hop flavor and aroma. 5.3%

#### **MAGIC HAT WACKO**

Burlington, VT – Made with beet sugar malts, a summer beer with a big malty aroma, subdued hop bite, clean, slightly sweet finish. 4.5%

#### **OLD BURNSIDE TEN PENNY ALE**

East Hartford, CT -- Named in honor of when extra fine ales were just ten pennies (worth the price for a special occasion)! This beer is a smooth, amber-hued mellow version of a Scottish Ale. 5.5%

#### **WEYERBACHER HOPS INFUSION**

Easton, PA – Made with seven hop varieties, the Hops Infusion creates a complexity of hops flavor and aromas not found in any other beer. Notes of lemon zest and pink grapefruit with toasted caramel malts. 6.2%

#### **NEW ENGLAND ELM CITY LAGER**

Woodbridge, CT – Named after New Haven's historic name, this is a true German Pilsner made with all German ingredients. A balanced, crisp, refreshing beer. 5.0%

#### **ALLAGASH WHITE**

Portland, ME – The original Allagash beer, this wit beer is modeled after traditional white beers of Belgium. Brewed with a generous portion of wheat and spices, this beer is light and smooth with a spicy aroma. 5.2%

## **BOTTLES**

#### **BROOKLYN LAGER**

Brooklyn, NY 5/ The first NYC company to switch to 100% wind-generated electricity. Amber-gold, with firm malt character supported by fine hop bitterness and floral hop aroma. 5.2%

#### **PABST BLUE RIBBON**

Milwaukee, WI 4/ A smooth premium American lager with a kiss of hops. 4.7%

#### **ANCHOR STEAM**

San Francisco, CA 6/ Deep amber color, thick head and rich flavor. 4.9%

#### **LAGUNITAS PILS**

Petaluma, CA 6/ A Czech style pilsner, classic lager with low hops. 5.3%

#### **CORONA LIGHT**

Mexico 5/ An easy drinking light beer. 4.1%

#### **STELLA ARTOIS**

Belgium 6/ A full flavored premium lager with a clean, crisp taste. 5.0%

#### **SEA HAG IPA**

Woodbridge, CT 5/ One of New England Brewing's flagship beers, this is a rich and full-bodied IPA with complex malt character. 6.2%

#### **NEW AMSTERDAM PALE ALE,**

Utica, NY 6/ 100% of their used grains are recycled to local farms, and reuse CO2 from the beer fermentation process for their soft drinks.

#### **RIVER HORSE E.S.B.,**

Lambertville, NJ 5/ Riverhorse uses choice, all-natural ingredients and local spring water to produce all of their beers. Caramel malts add a soft copper hue and carapils malts add a slight sweetness. 4.5%

#### **WOLAVERS ORGANIC BROWN ALE,**

Middlebury, VT 5/ One of the first certified organic breweries in the nation, Wolaver's is one of the premier organic brewing companies. Mild and creamy, a soft smooth beer, slightly malty and well balanced. 5.7%

## **WINE**

### **GLASS / HALF CARAFE / BOTTLE**

#### **WHITE**

##### **CORTESE**

Castelvero, Italy 2007

Dry white wine from Piedmont; light  
bodied, fresh + crisp

6/ 13/ 20

##### **RIESLING**

Von Schleinitz, Germany, 2007

Floral aroma, crisp green apple, strong acid  
9/ 19/ 29

##### **COTES-DU-RHONE**

Ferraton, Rhone, France 2008

Earthy, well-balanced, strong finish  
7/ 15/ 23

##### **CHARDONNAY**

Heron, Napa Valley, California 2007

Rich, balanced, complex

8/ 17/ 26

##### **SAUVIGNON BLANC**

Seaglass, Saint Helena, California 2009

White peach and melon aromas, clean finish  
7/ 15/ 23

##### **SPARKLING**

Prosecco, Canella, Italy NV, 187 ml

Light, refreshing, clean finish

10

## **RED**

#### **ROSÉ**

Nine Vines, Australia, 2008

Hints of raspberry and cherry, well  
balanced, dry finish

8/ 17/ 26

#### **PINOT NOIR**

Trinity Oaks, California 2007

Cherry nose, subtle, earthy

7/ 15/ 23

#### **MERLOT**

Greyson Cellars, Paso Robles, California, 2008

Ripe fruit, balanced

8/ 17/ 26

#### **BARBERA**

Galarej, Alba, Italy 2006

Red fruit, dry, full bodied

9/ 19/ 29

#### **RHONE BLEND**

La Vielle Ferme, Cotes du Ventoux, 2007

Ripe fruit, rich and spicy

7/ 15/ 23

#### **HAPPY HOURS**

Monday-Thursday: 5-7pm

Friday/Saturday: 9-11pm

**KITCHENZINC.COM**

**203.772.3002**