



SPARKLING

Glass

Rizz 2024, Bonsalto - Tuscany

13

*Sangiovese Bianco Scacchi Method
lively citrus, green apple, white flowers, biscuit*

Futura 2024, Madrevite - Umbria

15

*Trebbiano Spoletino Pet-Nat
lemon, white blossom, white peach, biscotti*

WHITE

Elve 2023, Madrevite - Umbria

11

*Grechetto
gooseberry, green apple, lean & green*

Lavaflava 2023, Bosco de 'Medici - Campania

11

*85% Caprettone, 15% Falanghina
white blossom, lemon, mango*

Apifero 2024, Francesca Fiasco - Campania

10

*80% Falanghina, 20% wild natives
pear, melon, mint, pineapple, buttercup*

Quando 2022, Campàro - Piemonte

12

*50% Arneis, 50% Viognier
preserved lemon, ripe stone fruit, orange blossom, saline finish*

ROSÉ

Pompeii Rosato 2023, Bosco de 'Medici - Campania

13

*Piedirosso
strawberry, pink grapefruit, fresh rose petals*

Luigia 2023, Barone Sergio - Sicily

13

*Nero d'Avola
strawberries n' cream, red berries, ruby red grapefruit*



RED

Glass

Opra 2022, Madrevite - Umbria 13

*Gamay del Trasimeno (Grenache)
raspberry, cherry, roasted coffee*

Lavarubra 2023, Bosco de 'Medici - Campania 12

*85% Piediroso, 15% Aglianico
ripe raspberries, sour cherries, smokey*

Sergio 2023, Barone Sergio - Sicily 12

*Nero d'Avola
black cherry, plum, orange, licorice*

Sopralago 2022, Bonsalto - Tuscany 16

*Sangiovese
amarena cherry, ripe raspberry, fresh rose petals, dried thyme.*

Sempre 2024, Campàro - Piemonte 14

*Dolcetto
red plums, Ranier cherry, blackberry, rhubarb, cardamom, salinity*

Principe Difesa 2020, Francesca Fiasco - Campania 16

*80% Aglianico, 20% other native varieties.
crème de cassis, black olive, licorice, bitter chocolate*

Reliquia 2022, Barone Sergio - Sicily 19

*Lucignola
black cherry, black currant, boysenberry, anise, cocoa*

FLIGHTS

Picnicco - 17

Futura, Elve, Opra

- This flight showcases Madrevite's native Umbrian varieties: Trebbiano Spoletino, Grechetto, and Gamay del Trasimeno (a rare local expression of Grenache). Each wine reflects the freshness and heritage of central Italy's hidden corners – perfect for late-summer sipping, and one last picnic!

Volcanic Vibes - 17

Lavaflava, Pompeii Rosato, Lavarubra

- Grown in the volcanic soils of Mt. Vesuvius, these Bosco de'Medici these wines express the terroir of Campania's volcanic landscape and the soul of ancient Pompeii. Two selections are Lacryma Christi, a legendary style once reserved for nobility and gods – now yours to taste.



CREATE YOUR OWN BOARD

All boards come with crackers, truffle chips, olives, and your choice of either seasonal jam, or Greek thyme honey. (GF Crackers Available on request)

SMALL: \$22 (CHOOSE 2)

LARGE: \$40 (CHOOSE 4)

FORMAGGI Milk Key: Sheep, Cow, Goat

Hard Aged

Vault 5 Cheddar, Jasper Hill Farms, **Vermont** 

A Decadent, salty, tangy cheddar aged in cloth.

St. Malachi, Doe Run, **Pennsylvania** 

One of PA's most awarded cheeses. Bourbon, toffee, and nuts.

Mimolette, Lille, **France** 

A well-aged classic French cheese. Bright orange, and between a Swiss and Parmesan in flavor

Firm Cheeses

Sotocenere al Tartufo, Venice, **Italy** 

This cheese is creamy and mild, but the rind is incredible. Coated with truffles, nutmeg, and anise.

12 mo. Ewephoria, **Holland** 

A younger gouda with a creamier, toffee like aroma and sharp acidity.

Le Brigand du Jorat, **Switzerland** 

This cheese is washed with a Swiss apple syrup giving it pronounced fruity and somewhat piney flavor profile.

Semi Soft/ Bloomy Rind Cheeses:

Harbison, Jasper Hill Farms, **Vermont** 

One of the best brie styles in the world. Wrapped in tree bark, this cheese is mushroomy, gooey, and slightly fruity.

Lemon Chevre, LaClare Family Creamery, **Wisconsin** 

Classic chevre that's tangy and creamy. Infused with some lemon and vanilla.

Alternative Milk Cheeses

Seasonal Treeline Cashew Cheese, **New York**

Unbelievably creamy and spreadable, 100% Vegan Cheese



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SALUMI

Mortadella

High fat content "Bologna" from northeastern Italy, with pistachio and whole peppercorns.

Hot Calabrian Salami

A slightly sweet, and spicy sausage giving homage to its home in Calabria Italy

Black Garlic Sopresata

A Northern Italian icon. Meaty with lots umami black garlic, a powerhouse of flavor.

Genoa Salami

A rich, Italian-Style salami know for its robust flavor and fine blend of spices.

Fig Salami

*Awesome vegan "sausage" made entirely of dried fruit, nuts, and spices. *contains almonds*

ADD ONS:

**Baguettes available Thurs-Sat*

1/2 Baguette & EVOO - Elsewhere Bread, **Lancaster** **\$6**

1/2 Baguette & EVOO Flight - Elsewhere Bread, **Lancaster** **\$8**

4 unique organic Italian olive oil samples from our producers

Crema di Cece Bianco/Nero Pate, **Umbria** **\$9**

pate of a chickpea varietal native to Lake Trasimeno seasoned with Madrevite olive oil, salt, and lemon. Served with crackers.



BEER \$7 each

La Baronz, *Italian Grape Ale (IGA)*, **Barone Sergio, Sicily**

Pines, *West Coast IPA*, **Cartel Brewery, PA**

Proper Pils, *Czech Pilsner*, **Our Town Brewery, PA**

MOCKTAILS \$5 each

Spritz Italiano, **De Soi**

sweet and bitter citrus, crisp white grape, bold gentian root

Haute Margarita, **De Soi**

Jalapeno, Lime, Spicy.

Très Rosé, **De Soi**

bursting with notes of tart raspberry and soft, earthy rooibos

Golden Hour, **De Soi**

sunny citrus notes of lemon and bergamot, earthy hops, rosemary, and bay leaf

Citrus Kombucha, **Walker Brothers**

grapefruit, lemon, lime, apple mint

N/A BEVERAGES \$4 each

Sparkling Mineral water



TINNED FISH

Sardines

Sardines with Lemon in Olive Oil, Wild-Caught Moroccan, ***Mina \$7***

Sardines in Chili infused Olive Oil, Wild-Caught Moroccan, ***Mina \$7***

Sardines in Moroccan Tomato Sauce, Wild-Caught Moroccan, ***Mina \$7***

Portugese Sardines in Hot Chili Oil, ***Da Morgada \$7***

Fatty Fish

Slow Smoked Mackerel with Chili Flakes, ***Fishwife \$8***

Smoked Salmon with Sechuan Chili Crisp, ***Fishwife \$16***

Cantabrian Anchovies in Spanish EVOO, ***Fishwife \$7***

Roasted Garlic Mackerel, ***Patagonia \$7***

Cold Smoked Trout with Dill & Fennel, ***Jose Gourmet \$14***

Ventrusca Tuna in EVOO, ***Jose Gourmet \$12***