



SMALL BAR PLATES

BRUSCHETTE

8.

GRILLED COUNTRY BREAD TOPPED WITH...

POMODORO E MOZZARELLA

Brush Creek Farms Tomatoes, Homemade Mozzarella,
Garlic, EVOO & Basil

MELANZANE

Grilled Baby Italian Eggplant, Roasted Vine Ripe Tomatoes,
Shaved Ricotta Cheese

FUNGHI

Braised Wild Mushroom, Salsa Verde & Fontina Valdostana

PESCATORA

Italian Butter "Soresina", Cured Sicilian Anchovies,
Local Roasted Cherry Tomato

PASTA

9.

PENNETTE ALLA CHECCA

Brush Creek Farms San Marzano Tomato,
Basil, Homemade Mozzarella

ORECCHIETTE "STRASCINATE"

Broccoli Rabe, House Italian Sausage, Roasted Garlic

FETTUCCINI ALLA BOLOGNESE

Local Wild Mushroom Bolognese Sauce,
Shaved Parmigiano Reggiano

TORTELLONI

Roasted Pumpkin Filled Pasta, Brown Butter Hazelnut
Sauce, Smoked Ricotta

RAVIOLI DI BRASATO

Piemontese Style Braised Beef Short Rib Ravioli,
Buttery Jus

PIATTI PICCOLI

9.

POLPETTINE

San Marzano Tomato Braised House Meatballs

GF SALASICCIA – CIPOLLINI - PEPPERS

House Iberico Pork Sausage, Roasted Cipollini Onions,
Baby Sweet Peppers, Preserved Tomato

CALAMARI

Fried Baby Calamari, Lemon Aioli & Spicy Marinara

GF SALUMERIA PICCOLA

Prosciutto di Parma, Artisanal Cheese,
Marinated Sicilian Olives

GF BURRATA

Soft Centered Mozzarella Burrata, Campari Tomato,
Local Zucchini, Cerignola Olive Dressing



Slow Food® Atlanta

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