

we offer complimentary poland spring water, balthazar bread and monocultivar extra virgin olive oil on the table.

## appetizers

please note: mozzarella arrives every wednesday, so dishes using it are available until we run out. each taglieri (board) comes with a combination of jam, fruit, oil or vinegar and can be shared with 2 people. many cheeses and meats are seasonal, so variety will differ based on availability.

**bresaola rucola e parmigiano** \$16.00  
bresaola, arugula, parmesan cheese, balsamic vinegar

**caprese** \$16.00  
tomato, bufala mozzarella imported from italy, basil, italian extra virgin olive oil

**scamorza cheese** \$16.00  
scamorza cheese served with your choice of grilled vegetables or prosciutto di parma

**tagliere di salumi misti** \$25.00  
a tasting of 5 different italian cold cuts

**tagliere di formaggi** \$28.00  
a tasting of 4 different italian cheeses

**tagliere misto** \$28.00  
a tasting of 3 different italian cold cuts and 4 different italian cheeses

## salads

**insalata organica** \$16.00  
a mixed salad with grilled chicken, bell pepper, avocado and corn and dressed with a lime vinaigrette using monocultivar extra virgin olive oil imported from italy

**smoked salmon salad** \$18.00  
an iceberg lettuce, sliced avocado, radish, pistachio and smoked salmon salad dressed with dill, yogurt, lime and monocultivar extra virgin olive oil imported from italy

**insalata mele e noci** \$13.00  
a romain lettuce, apple and walnut salad dressed with a homemade french mustard vinaigrette using monocultivar extra virgin olive oil imported from italy

**insalata trevigiana** \$16.00  
a mixed salad with pears, DOP gorgonzola cheese and radicchio dressed with monocultivar extra virgin olive oil imported from italy

**insalata di marco** \$16.00  
organic spinach, strawberries, parmesan cheese with a balsamic vinegar glaze

**insalata di pere noci** \$15.00  
an arugula, walnut, pear, and parmesan cheese (aged 30 months) salad dressed with monocultivar extra virgin olive oil imported from italy

## pasta

**spaghetti cacio e pepe** \$16.00  
spaghetti with pecorino romano cheese and freshly ground black pepper

**calamarata con pomodoro e basilico** \$16.00  
calamarata with fresh tomato sauce, basil and parmesan cheese

**pasta al pesto** \$18.00  
linguine with homemade pesto, string beans and potatoes

**paccheri alla portofino** \$18.00  
paccheri with fresh tomato sauce and homemade pesto mixed together

## entrees

**parmigiana di melanzane** \$16.00  
grilled eggplant, parmesan, italian mozzarella, basil, tomato sauce, italian extra virgin olive oil, served with a salad

**polpettone** \$18.00  
italian meatloaf made with ham and cacio cavallo cheese, served with salad or roasted vegetables

**bocconcini di pollo alla romana** \$18.00  
chicken with prosciutto and sage, served with a salad or roasted vegetables

**salmone croccante** \$22.00  
bread crumb and herb encrusted salmon fillets baked in the oven, served with a salad or roasted vegetables

**salmone al cartoccio** \$22.00  
salmon with cherry tomatoes, ligurian black olives and capers from pantelleria inside, served with a salad or roasted vegetables

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## gourmet panini

*please note: paninis are only available at lunch.*

<b>vegetariano</b> eggplant, bell pepper, lettuce, parsley, garlic	\$9.50	<b>prosciutto di parma</b> prosciutto di parma, tomato, cacio cavallo cheese, lettuce and homemade pesto	\$12.00
<b>prosciutto cotto e melazane</b> ham, grilled eggplant, tomato, pecorino di pienza	\$12.00	<b>speck e gorgonzola</b> speck (smoked prosciutto), DOP gorgonzola cheese, radicchio	\$12.00
<b>bresaola</b> bresaola (beef carpaccio), arugula, parmesan (aged 30 months)	\$12.00		

## drinks

<b>acqua frizzante</b> sparkling bottled water	\$2.50	<b>espresso singolo</b> single espresso (also available in decaf)	\$2.00
<b>soda organica</b> organic soda (ask about our flavors)	\$3.50	<b>espresso doppio</b> double espresso (also available in decaf)	\$3.00
<b>tea</b>	\$2.50	<b>cappuccino</b>	\$3.50

*poland spring water is complimentary*

## desserts

<b>crostata del giorno</b> a slice of our homemade tart of the day	\$8.00/slice
<b>torta rustica di mele</b> a slice of our homemade apple cake	\$8.00/slice

## about

*energized by her passion of sharing great food with others, chef claudia brings you a unique shopping and dining experience. from scratch combines fine italian food selections and culinary expertise to create a one-of-a-kind grocery bistro where you can come in and feel like you've been transported into the slow-paced, culinary world of Italy.*

*we hope you feel like you've stepped into italy when you step into from scratch. our goal is to educate you about the food you are eating and the products you see. we want you to experience the culinary delight you would if you traveled to italy, all here in downtown ridgewood. and, after you've been educated and delighted by what you've tasted, we hope you take something home with you to share with everyone you know.*



*we only use the best, freshest ingredients including monocultivar extra virgin olive oil, aged balsamic vinegar, bread from balthazar bakery, and imported meats and cheeses. because of this, daily availability may vary.*

*please let us know if you have any allergies before you order.*