 <main>

        <div class="menu">

            <div class="category" id="appetizer">

                <h3>Appetizers</h3>

                <div class="item">

                    <h4>Hamburger di mozzarella</h4>

                    <span class="price"></span>

                    <p>

                        A ball of fresh mozzarella can be roughly as wide as a hamburger, so we use them as

                        hamburger buns to add flavor to this fresh burger creation. Ingredients:

                        mozzarella, prosciutto, lettuce leaves, red onion, tomato, fresh basil, extra virgin olive oil, and a traditional

                        balsamic vinegar of Modena.

                    </p>

                </div>

                <div class="item">

                    <h4>Cucumbers with tuna and mint cream</h4>

                    <p>

                        This light antipasto is beautiful and tasty with fresh mint notes. Ingredients:

                        cucumbers, tuna, cow's milk ricotta, mint leaves, salt and pepper.

                    </p>

                </div>

                <div class="item">

                    <h4>Gratin mussels</h4>

                    <p>

                        This traditional Neapolitan seafood antipasto consists of mussels left attached to the

                        valve and covered with breadcrumbs, grated cheese, garlic, parsley, extra virgin olive oil, black

                        pepper and lemon zest, which gives a pleasant citrus note.

                    </p>

                </div>

                <div class="item">

                    <h4>Salmon Gravlax</h4>

                    <p>

                        There is nothing I love more than Salmon Gravlax. Hands down, literally nothing better. Our

                        homemade salmon gravlax it is simple and absolutely delicious. The noble fish fillet is marinated

                        together with salt, sugar and dill!

                    </p>

                </div>

                <div class="item">

                    <h4>Tomatoes stuffed with tuna</h4>

                    <p>

                        Our tuna-stuffed tomatoes are something to remember. Picking, cooking and eating tomatoes connects food to nature.

                        Ingredients: tomatoes, tuna, pickled capers, thyme sprigs, fine salt, black pepper.

                    </p>

                </div>

                <div class="item">

                    <h4>Meatballs</h4>

                    <span class="price">$7.99</span>

                    <p>

                        Neapolitan Meatballs are pure poetry. Three beef meatballs gently stewed in our tomato sauce.

                        A typical dish of Neapolitan tradition. Served with bread.

                    </p>

                </div>

            </div>

            <div class="category" id="bruschette">

                <h3>Bruschette</h3>

                <p>

                    Bruschetta is an Italian antipasto consisting of toasted bread

                    with a variety of toppings. It was created in Antonio's hometown of Naples, Italy.

                </p>

                <div class="item">

                    <h4>Napoletana</h4>

                    <p>

                        The classic Neapolitan Bruschetta consists of toasted crostone topped with tomatoes, basil, garlic and olive oil

                    </p>

                </div>

                <div class="item">

                    <h4>Roasted peppers</h4>

                    <p>

                        Toasted crostone topped with marinated roasted peppers in olive oil, garlic, parsley, salt and black pepper

                    </p>

                </div>

                <div class="item">

                    <h4>Zucchini</h4>

                    <p>

                        Toasted crostone topped with zucchini marinated in olive oil, red wine vinaigrette, fresh mint, salt and black pepper

                    </p>

                </div>

                <div class="item">

                    <h4>Mushrooms</h4>

                    <p>

                        Toasted crostone topped with mushrooms marinated with olive oil, lemon juice, parsley, salt, black pepper and garnished with Parmigiamo flakes

                    </p>

                </div>

                <div class="item">

                    <h4>Broccoli</h4>

                    <p>

                        Toasted crostone topped with broccoli marinated with olive oil, diced garlic, parsley, salt, black pepper and garnished with sharp Romano cheese flakes

                    </p>

                </div>

                <div class="item">

                    <h4>Ricotta</h4>

                    <p>

                        Toasted crostone topped with fresh ricotta cheese and cinnamon

                    </p>

                </div>

                <div class="item">

                    <h4>Nutella</h4>

                    <p>Crostone toasted to a perfect gold and smeared with Nutella, a hazelnut spread</p>

                </div>

            </div>

            <div class="category" id="salad">

                <h3>Insalate</h3>

                <div class="item">

                    <h4>Ciao Vino</h4>

                    <span class="price">$7.99</span>

                    <p>

                        The farmer's salad. Romaine, tomato, green olives, mushrooms, green peppers, banana

                        peppers, artichokes, red onions and carrots served with our traditional Italian dressing

                    </p>

                </div>

                <div class="item">

                    <h4>Caprese</h4>

                    <p>

                        This is a classic salad from the beautiful island of Capri. Slices of tomato and fresh mozzarella dressed with

                        olive oil and fresh basil

                    </p>

                </div>

                <div class="item">

                    <h4>Mediterranean</h4>

                    <p>

                        This is a salad that represents the true Mediterranean flavors. Tomato, red onions, black olives, cucumbers

                        and Gorgonzola cheese served with extra virgin olive oil, red wine vinaigrette and oregano dressing

                    </p>

                </div>

                <div class="item">

                    <h4>Caesar Salad</h4>

                    <p>

                        Our version of caesar salad: romaine lettuce, croutons and grated Parmesan cheese tossed with our

                        Caesar dressing

                    </p>

                </div>

                <div class="item">

                    <h4>Antonio's Salad</h4>

                    <p>

                        This salad is out of control! High quality imported canned tuna tossed with grape tomatoes, yellow

                        corn, carrots, green peas, red onions, zucchini, broccoli, celery and olives a with an extra virgin olive oil-red

                        wine vinegar dressing

                    </p>

                </div>

            </div>

            <div class="category" id="sandwich">

                <h3>Panino</h3>

                <div class="item">

                    <h4>Italian Sandwich</h4>

                    <p>

                        Inspired by the 'one sandwich menu' of Central Grocery in New Orleans. Their Muffolata sandwich has been saught-after

                        and acclaimed for over a hundred years. The single sandwich on our menu is made with capicollo, ham, salami, provolone cheese,

                        lettuce, tomato, red onions and banana peppers. The ingredients counterbalance one another, creating an equilibrium of flavors and texture.

                    </p>

                </div>

            </div>

            <div class="category" id="pate">

                <h3>Patè</h3>

                <p>

                    Our gourmet patè is traditionally made with liver, and mixed with wine and spices until it&#39;s cooked down

                    into a spreadable texture. Our Patè change with the season

                </p>

            </div>

            <div class="category" id="salumeria">

                <h3>Salumeria</h3>

                <div class="item">

                    <h4>Cheeses and cold cuts</h4>

                    <p>Our artisan cheeses and cold cuts change with the season</p>

                </div>

                <div class="item">

                    <h4>Gourmet cheese platter</h4>

                    <p>

                        Its presence in stories, novels, poems and songs shows us that cheese is not only an element rich in

                        proteins, but is also part of our culture.

                        Select 5 different cheeses for a tray: Gorgonzola (cow's milk), Caprino (goat's milk), Pecorino (sheep's milk), Fresh Mozzarella (cow's milk) and Ricotta

                        (cow's milk)

                    </p>

                    <span class="price">$15 or $4 each</span>

                </div>

                <div class="item">

                    <h4>Gourmet cold cut platter</h4>

                    <p>

                        Too good to describe with words. Select 5 different meats for a tray: Prosciutto, Soppressata, Salame, Capocollo, Bresaola

                    </p>

                    <span class="price">$19 or $4 each</span>

                </div>

            </div>

            <div class="category" id="sides">

                <h3>Side Dishes</h3>

                <div class="item">

                    <h4>Greens of the day</h4>

                    <p>

                        With olive oil lemon sauce

                    </p>

                </div>

                <div class="item">

                    <h4>Funghi al balsamco</h4>

                    <p>

                        Mushrooms with balsamic sauce

                    </p>

                </div>

                <div class="item">

                    <h4>Peperoni arrositi</h4>

                    <p>Roasted peppers</p>

                </div>

                <div class="item">

                    <h4>Cannellini con tonno</h4>

                    <p>

                        Beans with tuna

                    </p>

                </div>

                <div class="item">

                    <h4>Salsa di pomodori sechi</h4>

                    <p>

                        Sun-dried tomato dip

                    </p>

                </div>

                <div class="item">

                    <h4>Pesto organico</h4>

                    <p>

                        Pesto served with bread

                    </p>

                </div>

                <div class="item">

                    <h4>Salsa di ceci organica</h4>

                    <p>Chickpea dip</p>

                </div>

                <div class="item">

                    <h4>Olive marinate miste</h4>

                    <p>

                        Marinated olives with spices

                    </p>

                </div>

                <div class="item">

                    <h4>La nostra salsa di pomodoro</h4>

                    <p>

                        Our tomato sauce served with bread

                    </p>

                </div>

                <div class="item">

                    <h4>Alici marinate</h4>

                    <p>

                        White anchovies in oil and vinegar

                    </p>

                </div>

            </div>

            <div class="meats">

                <h3>The Gourmet Meats</h3>

                <div class="item">

                    <h4>Prosciutto di Parma</h4>

                    <span class="price">$7</span>

                    <p>

                        Made from leg of pork. Elegantly fragrant with a sweet flavor unique

                        to the climate of Parma, Italy. We import only the best from this region

                        for your appreciation.

                    </p>

                </div>

                <div class="item">

                    <h4>Soppressata</h4>

                    <span class="price">$5</span>

                    <p>

                        Made from pork shoulder. Authentic salami infused with a robust flavor of

                        whole peppercorns. Dry-cured for six months in controlled temperatures,

                        we bring this exceptional product from Southern Italy to your table.

                    </p>

                </div>

                <div class="item">

                    <h4>Capicollo</h4>

                    <span class="price">$5</span>

                    <p>

                        Made from pork neck. From the Campania region. Lightly seasoned with wine,

                        fresh garlic regional herbs and spices, it is naturally cured for five months.

                        Esteemed for its delicate flavor and tender texture, capicollo is a centerpiece

                        for focaccia Panini or by itself.

                    </p>

                </div>

                <div class="item">

                    <h4>Mortadella</h4>

                    <span class="price">$5</span>

                    <p>

                        Made of select cuts of pork meat. Stemming from Bologna, it’s delicately flavored

                        with ground black pepper, myrtle berries, nutmeg, coriander, pistachios, and olives.

                        Enjoy this eternally popular salami and reminisce on your childhood with friends.

                        Yes, we also serve memories.

                    </p>

                </div>

                <div class="item">

                    <h4>Genoa Salami</h4>

                    <span class="price">$5</span>

                    <p>

                        Made of pork and lean beef. Old world salami. Meats blended and seasoned with red wine,

                        garlic, sea salt, smoked and then aged. Ligurian pride of this salami is served to your

                        table only when spring-fresh.

                    </p>

                </div>

                <div class="item">

                    <h4>Bresaola</h4>

                    <span class="price">$7</span>

                    <p>

                        Made of selected lean beef . Bresaola is a popular Italian delicacy and extremely lean. It

                        is a wonderful specialty meat when served very thinly sliced with a drizzle of oil and

                        grated parmesan cheese.

                    </p>

                </div>

                <div class="item">

                    <h4>Porchetta</h4>

                    <span class="price">$7</span>

                    <p>

                        Originally created in the Lazio region of Italy, home to Rome, a discussion of Italian Meats

                        would be incomplete without addressing Porchetta. This boneless pork roast is salted and

                        heartily spiced with garlic, rosemary, fennel, oregano and black pepper.

                    </p>

                </div>

                <div class="item">

                    <h4>Coppa</h4>

                    <span class="price">$6</span>

                    <p>

                        Made of thinly cut pork shoulder or neck. Coppa is native to Italy’s Emilia Romagna region. This

                        famous cut of ham is a salted, seasoned and dry-cured. Coppa is enjoyed with a drizzle of extra

                        virgin olive oil.

                    </p>

                </div>

                <div class="item">

                    <h4>Cacciatore</h4>

                    <span class="price">$5</span>

                    <p>

                        This cured sausage, the smallest form of all Italian Meats, translates to "Hunter's Salami". These

                        sweet, dry sausages are characterized not only by their small size but also their boisterous, spicy flavor.

                    </p>

                </div>

            </div>

            <div class="cheese">

                <h3>The Gourmet Cheeses</h3>

                <div class="item">

                    <h4>Fresh Mozzarella</h4>

                    <span class="price">$5</span>

                    <p>

                        Made from cow milk. Mild soothing flavor, moderately creamy, high in moisture, low in fat. King of cheese

                        on pizza and the only one in caprese salad. Try a slice ‘solo’ or with our fresh baked focaccia. Heaven on earth.

                    </p>

                </div>

                <div class="item">

                    <h4>Asiago</h4>

                    <span class="price">$5</span>

                    <p>

                        Made from cow milk. Reminiscent of Parmesan, this Veneto cheese is mildly sharp with a concentrated grainy

                        interior exploding with sweet and spicy sparks which could only be granted by freshest milk and cream. Simply superb!

                    </p>

                </div>

                <div class="item">

                    <h4>Aged Provolone</h4>

                    <span class="price">$5</span>

                    <p>

                        Made from full-fat cow milk. Originated in Southern Italy, the unique piquant taste of this six month aged rebel of

                        cheeses will make you come back for more.

                    </p>

                </div>

                <div class="item">

                    <h4>Pecorino Romano</h4>

                    <span class="price">$5</span>

                    <p>

                        Made from ship milk. Straw-white in color, hard, and salty cheese. The sharpness depends on the period of maturation;

                        five to seven months in our preference. We hope it will be yours!

                    </p>

                </div>

                <div class="item">

                    <h4>Gorgonzola</h4>

                    <span class="price">$5</span>

                    <p>

                        Made from milk cow. Named after a town outside Milan where it was originally made. Though the only true Gorgonzola comes

                        from Italy’s Lombardy and Piedmont regions. Sharp, spicy, herbal overtones offer the unique balance to the rich, creamy

                        heart of this cheese. Poetry of taste.

                    </p>

                </div>

                <div class="item">

                    <h4>Parmigiano Reggiano</h4>

                    <span class="price">$6</span>

                    <p>

                        Made from raw cow milk. Traditionally, cows have to be fed only on grass or hay, producing grass fed milk. True Parmesan

                        cheese has a sharp, complex fruity/nutty taste with its granular texture that melts in your mouth. Is the king of made

                        in Italy in the world.

                    </p>

                </div>

                <div class="item">

                    <h4>Ricotta</h4>

                    <span class="price"></span>

                    <p></p>

                </div>

            </div>

        </div>

   </main>