

## CHEESE & CHARCUTERIE

### SEASONAL CHEESE

our featured seasonal artisan cheese hand selected by our mongers paired with seasonal jam and accompaniments

9

### 9th STREET

quadrello di bufala, parmigiano reggiano, gorgonzola dolce, heirloom carrot, Di Bruno Bros. fig and acacia honey jam, Di Bruno Bros. black lava cashews

15

### CHARCUTERIE TRIO

prosciutto di parma rotondo dolce, salami mole, larchmont bresaola, pickled vegetables, marinated olives, violet mustard

17

### RITTENHOUSE FAVORITES

prosciutto di parma rotondo dolce, salami mole, quadrello di bufala, parmigiano reggiano, gorgonzola dolce, paired with violet mustard, marinated olives, pickled vegetables., Di Bruno Bros. black lava cashews, fig & acai honey jam

23

### THE BURATTA EXPERIENCE

warm blistered heirloom cherry tomatoes, Di Bruno Bros Sicilian olive oil, toasted black cracked pepper, maldon sea salt, herb baked crostini

13

### DAILY ANTIPASTO

Ask your server for our daily offerings

# ALIMENTARI

UPSTAIRS AT DI BRUNO BROS.

## DINNER

*Di Bruno Bros. has been a proud part of the fabric of Philadelphia since 1939, sharing culinary discoveries from around the corner and around the world. Alimentari continues that legacy in every sip and every bite by featuring Di Bruno Bros. products at every turn—including handmade burrata and mozzarella, housemade sausages and focaccia, Sicilian extra virgin olive oil, and our famous sweet and salty black lava cashews.*



## SOUP & SALAD

### SAN MARZANO TOMATO SOUP

parmigiano reggiano, basil, rustic croutons

7

### HARVEST PANZANELLA

shaved brussels, radicchio, heirloom carrots, beets, butternut squash, dried cherries, hazelnuts, ricotta salata, torn croutons, maple vinaigrette

14

### HOUSE CAESAR SALAD

little gem lettuce, basil, white anchovies, parmigiano reggiano, rustic croutons

11

### PROSCIUTTO & MOZZARELLA

mozzarella di bufala, marinated tomatoes, prosciutto di parma, basil bread crumbs, wild arugula, Di Bruno Bros. sicilian olive oil

16

## PIZZA ALLA ROMANA

72 hour fermented dough

### PIZZA DUO

choose two squares

13

### MARGHERITA

Di Bruno Bros. mozzarella, san marzano tomato, basil

### BURRATA & PROSCIUTTO

prosciutto di parma rotondo dolce, burrata, san marzano tomato, arugula

### ITALIAN SAUSAGE & BROCCOLI RABE

whipped ricotta, broccoli rabe, roasted garlic, locatelli

### MUSHROOM & TALEGGIO

truffle and fontina spread, herb roasted mushrooms, caramelized shallots, taleggio, arugula & crispy garlic

## SMALL PLATES

### BAKED LUMACHE PASTA

butternut crema, caramelized onions, fontina, taleggio, roasted butternut squash, toasted hazelnut gremolata

12

### ROASTED BRUSSELS SPROUTS

pancetta, shallots, mustard seed agrodolce

8

### WHIPPED RICOTTA & CAPONATA

eggplant & caper caponata, whipped ricotta, sicilian olive oil, housemade focaccia

8

### MUSHROOM TRUFFLE ARANCINI

mushroom crema, parmigiano reggiano

9

### ALIMENTARI MEATBALLS

beef meatballs, basil pomodoro, whipped ricotta, parmigiano reggiano, charred focaccia

15

## BEVERAGE MENU



## MAINS

### BAKED KALE & RICOTTA ROTOLO

tomato confit, crema di pomodoro

15

### CHICKEN COQ AU VIN

red wine braised chicken breast, roasted peewee potatoes, mushrooms, bacon lardons, pearl onions

16

### BRAISED SHORT RIB SUGO

mascarpone polenta, parmigiano reggiano, toasted bread crumb

23

### PAN SEARED SALMON

butternut & parsnip purée, crispy maitake mushrooms, basil pesto, toasted pepita seed oil

21

## DOLCI

### CHOCOLATE BUDINO

whipped cream, cinnful cocoa pecans

7

### BASQUE CHEESECAKE

Gilda's biscotti crumb, amarena cherry compote

9

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your chance of foodborne illness.*

## WINE BY THE GLASS

### SPARKLING

Ca'Furlan, Prosecco, NV (*Veneto, Italy*) 11

Conquilla, Cava Rosat, 2017 (*Penedès, Spain*) 12

### WHITE

Terre Di Chieti, Pinot Grigio, tap, NV (*Abruzzo, Italy*) 9

Mary Taylor, Sauvignon Blanc, 2018 (*Bordeaux, France*) 12

Talley Vineyards "Bishop's Peak," Chardonnay, 2018 (*CA*) 12

### ROSÉ / ORANGE

Artisan's Cellar, Zweigelt Rosé, tap, 2018 (*Kamptal Valley, Austria*) 10

Craven Orange Wine, Pinot Gris, 2019 (*Stellenbosch, South Africa*) 14

### RED

Scarpetta Frico Rosso, Sangiovese 2017, tap (*Tuscany, Italy*) 9

Edmund St. John "Bone-Jolly," Gamay, 2018 (*El Dorado Valley, CA*) 14

Chono, Carménère, 2018 (*Maule Valley, Chile*) 12

Alberti, Malbec, 2016, tap (*Mendoza, Argentina*) 10



## APERITIVO COCKTAILS

### Palmetto 13

*Maggie's Farm Dark Rum, Lo-Fi Sweet  
Vermouth, Orange Bitters*



### Negroni 12

*Bluecoat Gin,  
Iris Dorado Vermouth, Cappelletti*



### Teramo 11

*Boardroom Citrus Vodka, Cocchi Americano*



### Grazia 14

*Dad's Hat Classic Rye,  
Lazzaroni Amaretto, Galliano*



### Sant'Anna Rosa 13

*Cocchi Rosa, Reposado*



### Venetian Spritz 12

*Aperol + Prosecco*



### Sbagliato 12

*Cappelletti + Prosecco*

## BEER

### TAP

Maine Lunch IPA 8

Victory Prima Pilsner 7

## BEER

### BOTTLE

Peroni 4

Sly Fox Helles Golden Lager 5

Duvel Belgian Golden Ale 16oz 8

Schlafly Pumpkin Ale 6

Allagash White 6

Lost Abbey Serpent Stout 8

Maine Peeper Pale Ale 16oz 10

Neshaminy Creek IPA 16oz 7

Yards Love St 6

Ploughman Stayman Winesap Cider 6

## BEVERAGES

San Pellegrino Sparkling Water 25oz 5

San Pellegrino Aranciata/Limonata 3

Fresh Brewed Iced Tea 3

Saratoga Spring Water 25oz 5

Baba's Brew Kombucha 6

Coke, Diet Coke, Sprite, Ginger Ale 3

## COFFEE BAR

Caffé Umbria coffee, espresso

La Colombe hot tea

