

ANTIPASTI

\$13 per selection – Accompanied with Pickled Vegetable, Crostini, Chutney

Prosciutto di Parma
Soppressata
Bresaola
Salami
Cacciatore Salsiccia
Capicola

Gouda, Beemster NE
Gorgonzola, IT
Pecorino Romano, IT
Oveja Con Trufa, ESP
Bella Vittano, Wisconsin USA
Brie De Meaux FR

Zuppa Del Giorno M/P

Marinated Italian Olives, Orange Infused, Rosemary, Garlic 12

Zucchini Fritters, Lemon Yogurt 15

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles 22

Grilled Calamari, Pepperonata, Olives, Capers, Balsamic Reduction 23

Sous Vide Grilled Moroccan Octopus, Cherry Tomato, Cucumber, Dried Black Olive, Eggplant Puree,
Yogurt 29

Ahi Tuna Tartare, Saffron Leek Fonduta, Pistachio, Lemon Aioli,
Sweet Potato Chip, Sesame Vinaigrette 23

Eggplant Caponata, Goat Cheese Mousse, Basil, Balsamic Reduction, Crostini 18

INSALATA

Mixed Greens, Pecorino Cheese, Cucumber, Fig, Cherry Tomato,
Honey Balsamic Vinaigrette 16

Romaine, Crispy Prosciutto, Capers, Croutons, Caesar Dressing, Parmesan Chip 17

Burrata, Roasted Beetroot, Seabuckthorn, Fig, Pistachio, Balsamic Pearls 22

Saffron Poached Pear, Gorgonzola, Cranberry, Radicchio, Walnut Brittle, Maple Dijon Vinaigrette 22

Executive Chef: Eric Bucher

PASTA E RISOTTI

Gluten Free Pasta Available

Classic Cavatelli Bolognese 28

Sweet Potato Gnocchi, Italian Burrata, Spinach Pesto, Cherry Tomato, Pistachio Crumble 31

Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage 33

Linguini, Pomodoro Sauce, Leeks, Lemon, Chili, Shrimp, Calamari, Mussels 35

Truffled Wild Mushroom Risotto 28

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (*Vegan*) 26

Pappardelle, Shredded Duck Confit, Wild Mushroom, Cranberry, Tomato Marsala Sauce 35

PIATTO PRINCIPALE

Pan Seared Atlantic Salmon, Roasted Cauliflower & Beets, Parsnip Puree, Beluga Lentils & Quinoa, Chive Oil 34

Woodfire Grilled Branzino, Roasted Cauliflower & Beets, Parsnip Puree, Lemon Caper Sauce 46

Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis 46

Woodfire Grilled Australian Rack of Lamb, Heirloom Carrot, Wild Mushroom Risotto, Mushroom Veal Jus 71

Goat Cheese & Spinach Stuffed Chicken Breast, Cauliflower, Heirloom Carrot, Parsnip Puree, Fried Chickpea, Honey Mustard Chicken Jus 34

Woodfire Grilled 12oz Ribeye, Truffled Parmesan Frites, Heirloom Carrot, Mushroom Veal Jus 61

SIDES

15 each

Truffled Wild Mushrooms
Sweet Potato Gnocchi with Pesto

Roasted Beets
Truffled Parmesan Frites

*please note: one check per table,
gratuity of 18% will be applied to parties of 6 or more
please advise your server of any allergies*