



CHARCUTERIE E FROMAGGIO

\$10 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

ANTIPASTI

Zuppa Del Giorno M/P

Castelvetro Olives, Roasted Pepper, Orange, Sumac 11

Sweet Potato & Red Beet Fritters, Dill, Cucumber, Yogurt 14

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

Grilled Calamari, Caper Berry, Black Olive, Sundried Tomato, Roasted Red Pepper Coulis 24

Sous Vide Moroccan Octopus, Cherry Tomato, Lemon, Pine Nut, Eggplant Puree 27

Artichoke & Spinach, Mascarpone, Parmesan, Balsamic, Crostini 14

Italian Burrata, Heirloom Tomato, Peach, Salsa Verde, Almond 21

Fennel, Arugula, Pecorino, Orange, Pomegranate Seeds, Honey Vinaigrette 14

Gem Lettuce, Radicchio, Parmesan, Olive Crumble, Focaccia Crouton, Pancetta, Caesar 16

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli,
Sweet Potato Chip, Yuzu Vinaigrette 24

WOOD FIRE PIZZA

Sliced Prosciutto, Peppernada, Fig, Honey 22

Duck Confit, Caramelized Onion, Pear, Radicchio 25

Wild Mushroom, Truffle Oil, Fontina Cheese, Arugula 23

Burrata, Pomodoro Sauce, Basil, Balsamic Reduction 24

Executive Chef: Eric Bucher

PASTA E RISOTTI

Gluten Free Pasta Available

Classic Bolognese Pappardelle 26

Sweet Potato Gnocchi, Beef Cheek, Tomato Marsala Sauce, Wild Mushroom, Whipped Ricotta 29

Goat Cheese Spinach Ravioli, Crumbled Pistachio, Sage Lemon Brown Butter 32

Fettuccine, Shrimp, Coconut Bisque, Black Olive, Cherry Tomato, Capers 36

Basil Risotto, Asparagus, Lemon, Pine Nut, Chive Oil 26

Zucchini Pasta, Pesto, Sundried Tomato, Green Peas, Almond, Garlic (*Vegan*) 25

PIATTO PRINCIPALE

Pan Seared Atlantic Salmon, Roasted Fennel, Artichoke, Spring Pea Puree, Caper Vinaigrette 32

Grilled Branzino, Lemon, Asparagus, Salsa Verde 47

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallots, Arugula, Fennel, Chili, Citrus 47

Roasted Eggplant, Pomegranate Agrodolce, Yogurt, Chickpea, Cucumber 28

Grilled Australian Rack of Lamb, Basil Risotto, Pomegranate Jus 72

Prosciutto Herb Chicken Involtini, King Oyster, Fingerling Potato, Piperade Sauce 32

Choice of:

Grilled 6 oz Tenderloin 54 / 10 oz Striploin 45 / 12 oz Ribeye 60

Roasted Sweet Pepper, Heirloom Carrot, Madeira Jus

CONTORNI

11

Wild Mushroom, Truffle Oil

Fingerling Potato, Lemon, Salsa Verde

Grilled Asparagus, Almonds

Truffle Parmesan Frites

Executive Chef: Eric Bucher

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