



CHARCUTERIE E FROMAGGIO

\$11 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

Castelvetrano Olives, Artichoke, Orange, Sumac 11

Sweet Potato & Zucchini Fritters, Dill, Cucumber, Yogurt 17

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles 23

Grilled Calamari, Caper Berry, Black Olive, Peperonata, Roasted Red Pepper Coulis 25

Sous Vide Moroccan Octopus, Cherry Tomato, Lemon, Pine Nut, Eggplant Puree 29

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro Sauce 19

Italian Burrata, Heirloom Tomato, Roasted Red Beet, Candied Walnut, Red Beet Vinaigrette 23

Arugula, Fig, Pecorino, Bartlett Pear, Maple Sherry Vinaigrette 16

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing 17

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu Vinaigrette 25

PIZZA (8 inches)

Sliced Prosciutto, Peperonata, Fig, Honey 25

Duck Confit, Caramelized Onion, Pear, Goat Cheese 25

Wild Mushroom, Truffle Oil, Fontina Cheese, Arugula 25

Burrata, Pomodoro Sauce, Basil, Balsamic Reduction 25

Executive Chef: Eric Bucher
Chef: Hassan Pradhan

PASTA E RISOTTI

Gluten Free Pasta Available

Classic Bolognese, Pappardelle 28

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped Ricotta, Tomato Marsala Sauce 30

Butternut Squash Ravioli, Crispy Sage & Parmesan, Red Pepper Emulsion, Brown Butter Sauce 34

Linguini, Shrimp, Calamari, Mussel, Black Olive, Cherry Tomato, Capers, Coconut Seafood Bisque 36

Truffled Wild Mushroom Risotto 26

Zucchini Pasta, Sundried Tomato, Spring Green Pea, Almond, Garlic, Basil Pesto
(Vegan & Gluten Free) 26

PIATTO PRINCIPALE

Pan Seared Atlantic Salmon, Brussel Sprout, Heirloom Carrot, Butternut Squash Puree 33

Grilled Branzino, Lemon, Rapini, Salsa Verde 48

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Pomegranate Seed, Chili Aioli, Orange 48

Grilled Australian Rack of Lamb, Brussel Sprout, Truffled Wild Mushroom Risotto, Madeira Jus 73

Spinach Ricotta Chicken Involtini, Roasted Potato, Grilled Zucchini, Piperade Sauce 33

Choice of:

Grilled 8 oz Tenderloin 57 / 10 oz Striploin 48 / 12 oz Ribeye 62

Grilled Zucchini, Heirloom Carrot, Roasted Yukon Potato, Madeira Jus

CONTORNI

13

Wild Mushroom, Truffle Oil
Roasted Yukon Potato, Lemon, Salsa Verde
Roasted Brussel Sprout, Crispy Prosciutto
Truffle Parmesan Frites

Executive Chef: Eric Bucher

Chef: Hassan Pradhan

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