

SMALL PLATES

crispy pork belly				7
balsamic roasted grapes and shallots, fennel, arugula salad				
foie gras				8
brioche toast, caramelized onion, spiced cherries, balsamic reduction				
calamari				5
lightly fried, shallot, remoulade				
broccoli				4
red pepper rouille sauce				
crostini				7
asparagus with fonduta and white truffle oil polenta crisp with basil pesto and oven roasted tomato provolone, calabrese chiles, olives				
small plate trio				15
grilled broccoli, mushroom risotto fritters, crostini				
mussels				5
garlic, white wine, cream, lemon zest, fresh parsley & grilled crostini				
skinny fries				4
garlic aioli				
mushroom risotto fritter				5
arugula, white truffle dip				
cheese board			per cheese	3
raisin walnut bread, fresh fruit, toasted almonds				
colombo gorgonzola	italy	parmigiano reggiano		italy
humbolt fog goat	california	sartori bellavitano		wisconsin
verns 2 yr sharp cheddar	wisconsin	fontina val d osta		italy
manchego, 3 month	spain	president brie		new york
camembert	france	comte		france

SALADS

pear and gorgonzola				8
arugula, cherries, pecans, balsamic vinaigrette				
apple manchego				8
arugula, almonds, sherry vinaigrette				
the wedge				7
iceberg, bacon croutons, grape tomato, red onion, gorgonzola, buttermilk dressing				
caesar				6
romaine lettuce, parmigiano-reggiano, anchovy, croutons				

FRESH PASTA

** half portions of pasta are available*

potato gnocchi	18
peas, asparagus, roasted garlic lemon cream, crispy guanciale, parmigiano reggiano	
papardelle	23
porcini mushroom & veal ragu, rosemary, sage, parmigiano reggiano, extra virgin olive oil	
spaghetti bolognese	19
slow simmered meat sauce of bologna, beef, pork, veal, white wine, tomato, parmigiano reggiano	
shrimp linguine	21
halibut, garlic, chili, white wine, grape tomato, oregano, basil, sicilian extra virgin olive oil	

ENTREE

atlantic salmon	20
turnip potato puree, zucchini, baby green beans, orange ginger buerre blanc, orange segments	
pan roasted halibut	25
baby green beans, asparagus, oven roasted tomato, olives, cannellini beans, lemon buerre blanc, fried capers	
red wine braised lamb shank	28
saffron risotto, sauteed spinach, grape tomatoes, gremolata	
rosemary roasted half chicken	22
semi-boneless, asparagus, peas, prosciutto, mushrooms, potato puree, white wine pan sauce	
roasted porchetta	20
rubbed with fennel, garlic, rosemary, potato gnocchi, roasted brussel sprouts, crispy guanciale, arugula	
filet	5 oz 23 2 - 5 oz 35
potato puree, grilled asparagus, porcini mushroom ragu, truffle butter, veal sauce	
bone in ribeye	31
fennel, red onion, parmigiano reggiano, potato gratin, sauteed spinach, veal sauce or roquefort butter	
hanger steak	20
skinny fries, roasted red onion, red wine veal sauce	

[18% service charge for parties of 6 or more](#)

*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

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