

SMALL PLATES

soup	cup	4	bowl	6
crispy pork belly				8
celery root flan, balsamic roasted grapes, port balsamic reduction				
calamari				6
marinated with citrus, garlic, parsley, alleppo chile, lightly fried, preserved lemon sauce				
grilled broccoli				5
red pepper rouille sauce				
mussels				7
garlic, white wine, cream, chile, saffron, san marzano tomato, gremolata & toasted baguette				
skinny fries				4
garlic aioli				
mushroom risotto fritter				5
arugula, white truffle dip				
cheese plate				12
<i>grapes, walnuts, cherries, toasted pain de campagne</i>				
bellavitano - sartori, wisconsin		cabriquette - celles-sur-belle, france		
roquefort - roquefort-sur-soulzon, france		tallegio - como, italy		

SALADS

egg mollet salad				8
romaine lettuce, crispy pancetta, mushrooms, shaved parmigiano-reggiano, breaded soft boiled then fried egg, truffle vinaigrette				
the wedge				7
iceberg, vine ripe tomato, red onion, gorgonzola, bacon croutons, buttermilk dressing				
caesar				7
romaine lettuce, parmigiano-reggiano, anchovy, croutons				
apple manchego				8
honeycrisp apple, spanish manchego, arugula, slivered almonds, honey-sherry vinaigrette				

FRESH PASTA

** half portions of pasta are available*

veal ragu papardelle	23
white wine, san marzano tomato, porcini mushroom, rosemary, sage, pancetta, prosciutto, parmigiano reggiano	
butternut squash ravioli	20
brown butter, sage, mushrooms, hazelnuts, red wine cherries, parmigiano reggiano	
potato gnocchi	19
oyster and shiitake mushrooms, asparagus, truffled tallegio fonduta, parmigiano reggiano	

ENTRÉE

pan seared salmon	22
potato puree, sauteed swiss chard with shallots, bacon, mustard-caper buerre blanc, dill, chives	
herb roasted half chicken	23
baked truffled ricotta, fontina and spinach cannelloni, frisee salad with mushrooms and preserved lemon, white wine pan sauce	
rosemary and fennel braised porchetta	24
potato gnocchi, roasted brussel sprouts with pancetta and arugula	
red wine braised shortrib	26
potato puree, roasted beets, radishes, brussel sprouts, carrots, pine nut gremolata	
filet mignon	5 oz 23 2 - 5 oz 35
provolone-leek potato gratin, sauteed spinach, garlic, lemon, mushrooms, truffle veal sauce	
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.