



## shared plates

**MEATBALLS** beef & pork, herbed ricotta, pomodoro, basil, shaved parmesan, grilled ciabatta toast 13

**BAKED CRAB DIP** roasted red bell pepper, fresh basil, ricotta, mozzarella, fontina, cream cheese, fried pasta chips 16

**CHARCUTERIE** bacon jam, prosciutto di parma, salami, mortadella, Seikel's mustard, pickled vegetables, olives, toast points 16 *add artisan cheese: one-3, two-6, three-9*

**ARTISAN CHEESE** local honey, seasonal fruit, almonds, mixed greens, toast points 14

**BAKED BRIE** mixed berry compote, honey-balsamic drizzle, spiced pecans, toast points 13

## oak fired pizzas

**ITALIAN MEATS** pepperoni, salami, sausage, capicola, hot cherry pepper, red sauce, mozzarella 15

**BIANCA PICCANTE** parmesan cream, mozzarella, fontina, feta, pickled fresno chile, honey-balsamic drizzle 15

**PORK BELLY** pancetta, bacon, mozzarella, fontina, caramelized onion, balsamic-tomato jam, arugula 15

**TENDERLOIN** mushroom, caramelized onion, gorgonzola, chive, fontina, balsamic-tomato jam 17

**ROASTED CHICKEN** parmesan cream, bacon, mushroom, roma tomato, mozzarella 16

**SAUSAGE** caramelized onion, roasted red bell pepper, red chili flake, goat cheese, mozzarella, fresh arugula, red sauce 15

## salads

**POTATO & LEEK** creme fraiche, spring onion cup 4 / bowl 7

**MIXED GREENS** golden balsamic vinaigrette, shaved parmesan 6 (gf)

**CAESAR** romaine, caesar dressing, herb croutons, shaved parmesan 6

**ARUGULA & STRAWBERRY** golden balsamic vinaigrette, prosciutto, burrata, almonds 12 (gf)

**MEDITERRANEAN CHOPPED** mixed greens, red wine vinaigrette, artichoke, olive, cherry tomato, caper, grilled red onion, feta 10 (gf)

## pastas

**SHRIMP FRA DIAVOLO RAVIOLI** bruleed manchego, capicola & spicy pink sauce 24

**LINGUINE & CLAMS** pancetta, garlic-white wine, fresh herbs, chile oil, charred lemon 22

**BRAISED BEEF SHORT RIB** spicy pomodoro sauce, rigatoni, Lovera goat cheese 21

**BEEF & SAUSAGE LASAGNA** pomodoro, herbed ricotta, fontina, mozzarella, shaved parmesan 18

**CHICKEN SCALLOPINI** caper, cherry tomato, garlic-red chili cream, linguini, shaved parmesan 21

**SPRING RISOTTO** asparagus, peas, artichoke, mascarpone, pecorino-romano 17 (gf)

**SAUSAGE PASTA** sauteed crimini & shiitake mushroom, garlic-white wine butter, spinach, orecchiette, shaved parmesan 19

## mains

**LAMB SHANK OSSO BUCCO** braised carrot, tomato, castelvetrano olives, lamb jus, goat cheese polenta 28 (gf)

**TOMAHAWK PORK CHOP** roasted yukon gold potatoes, swiss chard, bacon jam, pickled onion 26 (gf)

**PAN-ROASTED SALMON** snap peas, artichoke, salsa rosso, gremolata 24 (gf)

**BEEF TENDERLOIN** Creekstone Farms filet, roasted yukon gold potatoes, grilled asparagus, gorgonzola butter 34 (gf)

## a la carte

roasted yukon gold potatoes (gf)

grilled asparagus (gf)

snap peas (gf)

6

creamy goat cheese polenta (gf)

parmesan risotto (gf)

swiss chard (gf)