

Appetizers

Tuscan Kale Salad 14

Brussels sprouts, pistachios, Piave Vecchio

24-Months Prosciutto di Parma 18

burrata cheese, filone bread with tomato

Suppli 10

risotto croquettes, tomato,
fior di latte mozzarella, basil

Panzanella Salad 16

heirloom tomato, cucumber, basil, croutons

Charred Octopus 18

tato salad, almond romesco, salsa verde, chili

Grilled Chicken Salad 16

avocado, roasted tomatoes, market greens
Grana Padano DOP

Pastas

all of our pastas are made in-house daily

Tonnarelli Cacio e Pepe 19

Grana Padano, pecorino, cracked pepper

Rigatoni 19

veal, beef & pork *Bolognese* ragú

Ravioli 19

burrata filled pasta,
piennolo tomatoes, aged ricotta

Squid-Ink Spaghetti 23

wild shrimp, Colossal crab, zucchini,
heirloom cherry tomatoes, Calabrian chili

Sweets

Apple Compote French Toast 14

vanilla mascarpone, strawberries,
Vermont maple syrup

Buttermilk Lemon Scone 7

seasonal fruit compote

Brunch

Scrambled Eggs 16

roasted mushrooms, burrata, grilled focaccia
*add thick cut bacon \$3

Parma Eggs Benedict 17

24-Month Prosciutto di Parma, ricotta,
crushed truffle, English muffin, potatoes

Aurora Salmon 18

house-smoked & cured Norwegian salmon,
crushed avocado, horseradish,
goat cheese, 8-grain toast
*add poached egg \$2

Frittata 16

asparagus, mint, mozzarella

Crispy Polenta 16

olive oil whipped Norwegian salted cod,
roasted tomatoes, poached egg, Hollandaise

Creekstone Farms Angus Burger 17

fontina, charred onions,
tomato, lettuce, French fries
*add bacon \$2 *add avocado \$2

Steak & Egg 22

skirt steak, poached egg,
almond romesco, broccoli rabe

Sustainable Fish M.P

please inquire about daily preparation