

dinner

4 mar - 10 mar

inspired by umbria

zuppe

- velvet tomato 8
- umbrian lentil smoked sausage, crispy shallots 10

insalate

- cube imported buffalo mozzarella
prosciutto langhirano, wild baby arugula 14
- cube garden greens spiced walnuts,
shaved pecorino, sweet grapes, and warm bacon vinaigrette 12
- shaved brussels sprouts hazelnut vinaigrette,
satsuma, pomegranate, toasted hazelnuts, pecorino 11

antipasti

- braised baby octopus
charred radicchio, cipollini onion marmelata 8
- fried lamb chops
cube spicy greens salad, lemon aioli 9
- cube imported buffalo mozzarella
umbrian olive oil, black pepper, rosemary focaccia 9
- maple braised bacon
celery root puree, cipollini onions 10
- bacon wrapped shrimp
fava bean cream sauce, crispy shallots 10

pizze

- black truffle
mozzarella, fried egg 17
- cube margherita
buffalo mozzarella, basil 13
- taleggio
prosciutto langhirano, wild baby arugula 16

primi

- cube garden greens & ricotta ravioli
citrus brown butter, red cow parmesan 11
- bucatini all'amatriciana
vissana guanciale, peperoncini, pecorino 9/15
- fresh maltagliati
braised oxtail ragu, red cow parmesan 9/15

primi

fresh tagliatelle

broken arrow ranch wild boar sausage bolognese, pecorino 10/16

fresh pappardelle

chantarelle mushroom & leek cream sauce 14/20

secondi

truffle burger house brioche, choice of cheese,
charred shallots, crispy potatoes, chipotle ketchup

18

meyer lemon roasted ½ chicken

braised leeks, baby broccoli

24

pancetta wrapped porchetta

sierra gold potato puree, seasonal greens, pine nuts, dried
cherries

27

bone in veal chop

sweet & sour cipollini onions & grapes, creamy polenta

28

balsamic glazed skirt steak

root vegetable gratin, pea tendrils

26

branzino

fennel puree, grilled asparagus, blood orange, salsa verde

27

crispy duck breast

creamy polenta, sugar snap peas

28

contorni

baked mac and cheese

bread crumbs, truffle salt

8

baby broccoli garlic, white wine, lemon

6

pea tendrils garlic, lemon

6

grilled asparagus lemon zest, pecorino

6

sugar snap peas

6

seasonal greens pine nuts, dried cherries

6

root vegetable gratin

6

our dinner menu changes every thursday and is subject to change
due to market availability.

we use produce from the farmer's market, organic and pesticide
free when possible; meats raised humanely and without the use of
antibiotics. we also happily offer triple filtered sparkling or still
water free of charge. buon appetito!

a gratuity of 20% will be added to parties of 6 or more

executive chef **erin eastland**

dolci

4 mar – 10 mar

all desserts

8

cobbler duo

tahitian vanilla gelato, apple cranberry and blueberry cobbler

toasted almond semi freddo

almond pound cake, espresso, caramel

strawberry granita

fresh strawberries, rosemary cookie, cream

cannoli

house made ricotta cream, pistachio tuille, chocolate

fiore di latte panna cotta

blood orange gelee, shortbread

chocolate cream pie

chocolate sauce, hazelnut brittle

bevande

americano or espresso

3

cappuccino or latte

4

laura's candy hot cocoa

4

all teas

3

fresh mint

golden xuan

peony white

wild forest oolong

sweet rice

monkey picked black

gun powder green

celestial peach ball green

pastry chef **molly harding**