

lunch

4 mar - 12 mar

inspired by umbria

zuppe

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

insalate

- 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
gorgonzola cream sauce, crostini 10

panini

- buffalo mozzarella fresh tomato, basil pesto 12
- prosciutto buffalo mozzarella, tomato, basil pesto 14
- chicken breast fresh tomato, basil pesto 12
- italian tuna fresh tomato, basil pesto 12
- toasted cheese alemannen kase, house brioche
cup of tomato soup 12

pizze

- black truffle mozzarella, fried egg 17
- basil pesto fresh tomato, mozzarella 12
- classic margherita 12
- gorgonzola pesto walnut, roasted garlic 12
- porcini mushroom fontina, mozzarella 12
- taleggio prosciutto langhirano, wild baby arugula 16

primi

cube garden greens & ricotta ravioli	
citrus browned butter, red cow parmesan	11
bucatini all'amatriciana	
vissana guanciale, peperoncini, pecorino	9/15
fresh maltagliati	
braised oxtail ragu, red cow parmesan	9/15
fresh tagliatelle	
broken arrow ranch wild boar sausage bolognese, pecorino	10/16
fresh pappardelle	
chantarelle mushroom & leek cream sauce	
spaghetti alio olio	9/15

secondi

pork loin milanese	wild baby arugula salad	18
chicken paillard	arugula, walnut and feta salad	18
truffle burger	house brioche, choice of cheese, charred shallots, crispy potatoes, chipotle ketchup	15

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
vegetable root gratin		6

bevande

fresh homemade limonata, aranciata, iced tea	3
americano, espresso/cappuccino, latte	3/4
laura's candy hot cocoa	4
fresh mint tea, golden xuan, wild forest oolong, peony white, sweet rice, monkey picked black, gun powder green, celestia peach ball green	3
we happily offer triple filtered sparkling or still water free of charge. buon appetito!	

executive chef **erin eastland**