

STARTERS

CRISPY RISOTTO BALLS

BREADED TRUFFLE-PARMESAN SAFFRON RISOTTO ARANCINI FILLED WITH FONTINA CHEESE & SERVED WITH PRESERVED LEMON AIOLI

— 16

*BEEF CARPACCIO

THINLY SLICED RAW BEEF WITH LEMON-OLIVE OIL, ARUGULA SALAD, FRIED CAPERS, SHAVED PARMESAN CHEESE AND WHOLE GRAIN MUSTARD AIOLI

— 20

CROSTINI CON FUNGHI

MEDLEY OF FRESH MUSHROOMS SAUTÉED WITH SHALLOTS AND MADEIRA WINE ATOP HOUSE MADE SOURDOUGH CROSTINI WITH LOCAL HASTINGS FARM RICOTTA CHEESE AND CRISPY ONIONS

— 14

POLENTA DUSTED FRIED OYSTERS

SERVED ATOP SAFFRON BACON, LEMON, CHIVE AIOLI

— 18

SICILIAN EGGPLANT CAPONATA (AGRODOLCE)

CARMELIZED EGGPLANT, CAPERS, OLIVES, ROASTED RED PEPPERS, CELERY, ONIONS, PINE NUTS, TOMATOES AND BALSAMIC REDUCTION, SERVED WITH ROASTED GARLIC & OUR TOASTED SOURDOUGH FOCACCIA

— 12

SALADS

ROASTED BEET SALAD

ROASTED PURPLE & GOLDEN BEETS SERVED OVER BABY LETTUCE WITH PISTACHIO DUSTED GOAT CHEESE BALLS, HONEY-AGED SHERRY VINAIGRETTE AND CRISPY SHAVED BEETS

— 14

GREEK SALAD

ROMAINE LETTUCE, KALAMATA OLIVES, CUCUMBERS, BELL PEPPERS, GRAPE TOMATOES, RED ONIONS, KALAMATA CROUTONS, OREGANO-RED WINE VINAIGRETTE & FETA CHEESE

— 12

ORGANIC BABY SPINACH SALAD

BABY SPINACH, HONEY CRISP APPLES, CRUMBLED GORGONZOLA, SUN-DRIED CRANBERRIES AND SPICED PECAN WITH AN APPLE CIDER VINAIGRETTE

— 12

TORCHED ROMAINE WEDGE SALAD

FLAMED ROMAINE LETTUCE HOUSE MADE CHUNKY GORGONZOLA DRESSING, GRAPE TOMATOES, BACON CRUMBLE, TOASTED CROSTINI & CRISPY SHALLOTS

— 13

MAINS

RIGATONI BOLOGNESE

GROUND BEEF, PORK & VEAL IN A RUSTIC TOMATO SUGO TOSSED WITH HOUSE MADE RIGATONI PASTA AND TOPPED WITH HASTINGS FARM WHIPPED RICOTTA CHEESE

— 27

PUMPKIN SEED DUSTED FAROE ISLAND SALMON

ATOP ROASTED SPAGHETTI SQUASH, POMEGRANATE REDUCTION & POMEGRANATE BUTTER, CRISPY BABY ORGANIC KALE

— 34

GARLIC SCAMPI

SAUTÉED SHRIMP, SUN DRIED TOMATOES, CAPERS, ARTICHOKE HEARTS, TOSSED WITH FRESH MAFALDINE PASTA & ARUGULA PESTO

— 30

RICOTTA GNOCCHI WITH BRAISED BEEF SHORT RIB RAGU

SHREDDED SHORT RIBS WITH CARAMELIZED ONIONS, BABY ORGANIC SPINACH, CRIMINI MUSHROOMS IN A TRUFFLE RAGU TOSSED WITH RICOTTA GNOCCHI, SPRINKLED WITH RICOTTA SALATA

— 40

CHICKEN LIVER PASTA

BELL & EVANS MINCED CHICKEN LIVERS SAUTÉED WITH CARAMELIZED ONIONS, FRESH SAGE, GARLIC, PARSLEY EXTRA VIRGIN OLIVE OIL AND PECORINO CHEESE TOPPED WITH PANGRATTATO

— 26

BUCATINI ALL'AMATRICIANA

HOUSE MADE BUCATINI PASTA, CRISPY GUANCIALE, RED ONION SLIVERS, CRUSHED ITALIAN TOMATOES, RED PEPPER FLAKES, PARSLEY, GRANA PADANO & PECORINO CHEESE

— 25

CRISPY BELL & EVANS CHICKEN

ORGANIC FREE RANGE BONELESS ½ CHICKEN, ROASTED GARLIC MASHED POTATOES & YOUNG CARROTS, ROSEMARY SHERRY DEMI GLACÉ (GLUTEN FREE)

— 30

SPAGHETTI AGLIO E OLIO

JULIENNE CHICKEN, GARLIC, SUN-DRIED TOMATOES CALABRIAN CHILIS, BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL TOSSED WITH FRESH SPAGHETTI TOPPED WITH PANGRATTO

— 28

* BLACK GARLIC BEEF

GRILLED 14.OZ SIRLOIN STEAK, FERMENTED BLACK GARLIC, CREMINI MUSHROOMS, BALSAMIC DEMI GLACÉ ACCOMPANIED WITH TRUFFLE FRIES & CRISPY BRUSSELS SPROUTS

— 50

SIDES

SAUTÉED GREEN BEANS, GARLIC, SHALLOTS EXTRA VIRGIN OLIVE OIL,

— 9

ROASTED ROSEMARY BABY POTATOES

— 6

SIDE OF TRUFFLE MAC & CHEESE

— 9

TRUFFLE FRIES (FRIED IN RENDERED DUCK FAT)

— 7

PLEASE NOTIFY OUR STAFF OF ANY FOOD ALLERGIES.

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, OR EGGS REDUCES THE RISK OF FOOD BORN ILLNESS.
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GRATUITY MAY BE ADDED TO ALL PARTIES WITH 4+ GUESTS.

OWNER/CHEF KEVIN COUSIN

SOUS CHEF REBECCA MCDONALD