

DINNER

SPRING MENU

OWNER & SOMMELIER: *Gabi Lombardi*
EXECUTIVE CHEF: *Jan T. Christie*

ANTIPASTI

- MIXED OLIVES, *castelvetrano, gaeta, taggiasca, garlic oil* 8
- WHIPPED RICOTTA BRUSCHETTA, *sauteed ramps, lemon zest* 14
- NONNA'S MEATBALLS, *marinara braised veal, ricotta* 15
- MORTADELLA ARANCINI, *smoked gouda, pistachio dressing* 16
- BURRATA, *fried wild onions, calabrian chili* 20
- SEARED SCALLOPS, *fennel, tangerine, chorizo, pistachios* 19
- FRIED CALAMARI, *calabrian chili agrodolce* 18
- SPRING VERDURA DIP, *spiced chickpea, white & green asparagus, scallions, seeded flatbread* 18
- ROASTED LOCAL CAULIFLOWER, *spiced honey, labne, housemade granola* 14
- FRIED BRUSSELS SPROUTS, *buffalo espuma* 16

FORMAGGI 3 FOR 18

served with baked olives, giardiniera and a housemade semolina roll with fennel & golden raisins

- SHABBY SHOE, *goat (WI)*
- RED ROCK, *cow (WI)*
- WEINKASE LAGREIN, *cow (Italy)*
- MANCHEGO, *sheep (Spain)*
- BREBIROUSSE, *sheep (NY)*
- HONEY GOAT GOUDA, *goat (Netherlands)*

SALUMI 3 FOR 22

- PROSCIUTTO DI PARMA, *14 month*
- CACCIATORINI, *spicy salami*
- FINOCHIETTA, *fennel seeds*
- MORTADELLA, *pistachio, pepper*
- SPECK, *cold smoked, slow dried pork*
- WILD BOAR SOPRESSATA, *sweet boar shoulder*

INSALATA

- CAESAR SALAD, *little gem lettuce, anchovies, pickled onions, breadcrumbs, parmesan* 16
- CHICORY SALAD, *charred carrots, parsnips, toasted hazelnuts, calabrian chili vinaigrette* 16
- MIXED GREENS SALAD, *little gem lettuce, chicories, wax beans, carrots, fresh herbs, lemon vinaigrette* 19

PASTA FATTA IN CASA HOUSEMADE PASTA

- RIGATONI BOLOGNESE, *pork, veal, beef, parmesan* 28
- CACIO E PEPE CONCHIGLIE, *milk braised pork, black pepper pasta, pecorino* 28
- PISTACHIO RIGATONCINI, *shrimp, pistachios, applewood smoked bacon* 30
- MUSHROOM FETTUCCINE, *oyster & maitake mushrooms, sundried tomato cream* 28
- LAMB TORTELLINI, *carrots, sweet chili, carrot puree* 28
- RICOTTA GNUDI, *morel mushrooms, fiddlehead ferns, sunchokes* 30

SECONDI

- PAN SEARED HALIBUT, *spicy tomato sauce, red onions, yukon potatoes* 32
- ROASTED CHICKEN, *chicory salad, local mixed mushrooms* 34
- GRILLED HANGER STEAK, *local white sweet potatoes, gremolata* 36

JOIN US FOR OUR WEEKLY SPECIALS!

APERITIVO HAPPY HOUR, WEEKDAYS 4-6PM | TUESDAYS, ALL NIGHT
WINE FLIGHT WEDNESDAYS, ALL NIGHT

OUR LOCAL PLEDGE: We are committed to using the best locally sourced ingredients that are seasonally available to us. Doing so supports local farmers, producers, & purveyors and keeps us educated about the food we are eating & where it comes from. Please inform your server of any allergies or dietary restrictions.
A gratuity of 20% will be automatically included for parties of 6 or more.
A 3% fee will be applied to all checks paying by credit card. Thank you for understanding!



LITTLE SISTER