

DINNER

WINTER MENU

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

ANTIPASTI

- MIXED OLIVES, castelvetrano, gaeta, taggiasca, garlic oil 8
- ROASTED SQUASH & RICOTTA, sunshine kabocha squash, whipped ricotta, pumpkin seeds, sage 18
- 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
- VERDURA DIP, brussels sprouts, white bean, apples, goat cheese, candied pumpkin seeds 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

INSALATA

- CAESAR SALAD, little gem lettuce, anchovies, pickled onions, breadcrumbs, parmesan 16
- KALE & PEAR SALAD, warm rosette de lyon salami, pickled onions, malvarosa, pear dressing 18
- CHICORY SALAD, charred carrots, parsnips, toasted hazelnuts, calabrian chili vinaigrette 16

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
- BRAISED LAMB SPAGHETTI, red wine braised lamb, piquillo peppers, dill 27
- TRUFFLE CAMPOFILONE, beef jus, butter, freshly shaved black truffle 40

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