

SPECIALTY DINNER MENU

Please specify whether you would like Vegan, Vegetarian or Gluten Free preparation with your server when ordering from this menu.

STARTERS

SALUMI & CHEESE selection of cheeses & cured meats, house-pickled veggies, olives, jam, mustard, fruit & nut compote, crostini (serves 2-4) / 22 (Veg, GF)

BURRATA truffle honey, crispy prosciutto, toasted pumpkin seeds, basil, crostini / 16 (Veg, GF)

FONTINA MEATBALLS beef & Fontina meatballs, polenta, marinara, basil, toasted garlic crumble / 13 (GF)

TRUFFLE-PARMESAN FRIES truffle aioli / 12 (Veg, Vegan, GF)

GARLIC BREAD house-made ricotta, olive tapenade / 8 (Veg, GF)

CRISPY CHEESE CURDS marinara & Calabrian chili crunch / 9 (Veg)

STEAMED MUSSELS white wine, shallots, thyme, garlic bread / 15 (GF)

SUPPLI crispy house-made orzo, black truffle, Fontina / 13 (Veg)

CRISPY BRUSSELS SPROUTS Gorgonzola, bacon, pepper jelly and balsamic drizzle / 13 (Veg, GF)

SALADS

HOUSE SALAD assorted local greens, Asiago, cucumber, marinated chickpeas, olives, pickled onions, red wine vinaigrette / 12 (Veg, Vegan, GF)

CAESAR SALAD romaine, sun-dried tomatoes, toasted garlic crumble, white anchovy, Parmigiano / 11 (Veg, Vegan, GF)

POWER BOWL kale, avocado, Brussels sprouts, marinated chickpeas, pumpkin seed gremolata, pickled cauliflower & red onions, marinated roasted peppers, lemon vinaigrette / 13 (Veg, Vegan, GF)

SALAD ADD ONS: Avocado 2 (Veg, Vegan) / Farm Egg 3 (GF) / Seared Chicken Breast 6 (GF) / Seared Salmon 14 (GF) / Shrimp 8 (GF) / Scallops 15 (GF) / Petit Filet 15 (GF)

SIGNATURE PIZZAS

Roman-inspired with a light, airy crust & crispy, cheesy edges

"THE QUINN" local roasted mushrooms, garlic cream, mozzarella, Fontina, truffle oil, chives / 26 (Veg, Vegan)

CAPRESE marinated tomatoes, mozzarella, balsamic glaze, fresh basil / 22 (Veg, Vegan)

VEGGIE marinated peppers, goat cheese, artichoke hearts, olives & sweet caramelized onions / 23 (Veg, Vegan)

EXTRA PIZZA TOPPINGS: Extra Cheese 1 / Goat Cheese 2 / Burrata 10 / Avocado 2 / Garlic 1 / Olives 2 / Artichokes 2 / Local Roasted Mushrooms 3 / Chef Tom's Calabrian Chili Crunch 1.5 / Farm Egg 3

bread refills 3.50, Gluten Free bread refills 4.50

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PASTAS

*all pastas made fresh in-house, *Gluten Free Fusilli is sourced & not made in-house*

GLUTEN FREE FUSILLI WITH LOBSTER CREAM SAUCE sautéed shrimp, asparagus & Parmigiano 19 / 28 (GF)

THE SUGO beef & pancetta sugo, Gluten Free Fusilli, oregano, Parmigiano 17 / 26 (GF)

LOCAL SHRIMP SCAMPI Gluten Free Fusilli, garlic-butter sauce, artichokes, parsley, Castelvetrano olives 19 / 28 (GF)

GLUTEN FREE FUSILLI & FONTINA MEATBALLS beef & Fontina meatballs, tomato-butter sauce, toasted garlic crumble 16 / 25 (GF)

RISOTTO sweet pea purée, local mushrooms & pumpkin seed gremolata 15 / 24 (Veg, Vegan, GF)

THREE CHEESE RAVIOLI house-made ricotta, fontina, Parmigiano, rosato sauce, Calabrian chili crunch 16 / 25 (Veg)

GLUTEN FREE FUSILLI WITH NDUJA SAUSAGE swiss chard, house-made ricotta / 26 (GF)

ENTRÉES

CHICKEN PARMESAN marinara, three-cheese blend, Gluten Free fusilli with alfredo / 26 (GF)

SEARED SCALLOPS risotto, sweet pea purée, local mushrooms & crispy prosciutto 28 / 36 (GF)

ARCTIC SALMON whipped potatoes, sautéed spinach, lemon-garlic butter, pesto / 31 (GF)

FILET MIGNON potato gratin, asparagus, Gorgonzola butter, braised shallots 4oz / 28, 8oz / 42 (GF)

BRAISED SHORT RIB creamy whipped potatoes, crispy Brussels sprouts, marinated roasted peppers & horseradish cream / 36 (GF)

SEARED LOCAL TEMPEH asparagus, roasted mushrooms, sweet caramelized onions, marinated peppers / 23 (Veg, Vegan, GF)

SIDES / 7

CRISPY BRUSSELS SPROUTS pepper jelly (Veg, Vegan, GF)

ASPARAGUS garlic confit, Calabrian chili crunch (Veg, Vegan, GF)

WHIPPED POTATOES (Veg, GF)

CREAMY POLENTA (Veg, GF)

FRENCH FRIES (Veg, Vegan, GF)

SAUTÉED SPINACH (Veg, Vegan, GF)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies or dietary restrictions. Please note that any modifications to the printed menu may cause a significant delay in preparation time. Wine corkage: \$35 / 750ml. / Cake plating: \$2 per guest.