

CHARCUTERIE

Price per serving

ANIMA CUCINA Signature board with three meats, three cheeses, fig jam, crackers, castelvetro olives, marcona almonds, & dried fruit 16

CHEESE Four cheese board served with fig jam and crackers 10

PROSCIUTTO Variety of american and italian prosciutto served with olives 10

MEAT Six meat board served with olives 15

VEGAN Board with three vegan “meats” and “cheeses” from Herbivorous Butcher, fig jam, rustic crackers, castelvetro olives, marcona almonds, & dried fruit 22 (serves 1-2)

BUILD A BOARD

Assorted meat & cheese offerings; changes weekly:

MEAT

La Quercia Prosciutto Americano	Fermin Chorizo
La Quercia 'Nduja	Prosciutto di Parma
Prosciutto di San Daniele	Red Table Extra Vecchio Salami
Red Table Big Chet's Salami	Red Table The Royal Ham

CHEESE

Capriole O'Banon Goat	Moon Rabbit Cheddar
Rogue Smokey Blue	Humboldt Fog Ripened Goat
Jeff's Select Gouda	Taleggio D.O.P.
Ermitage Brie	Parmigiano Reggiano
Grandé Smoked Provolone	Papillon Roquefort

SANDWICHES

served on Housemade Schiacciata (Florentine bread)

PORCHETTA porchetta, semi sun-dried tomatoes, onion marmalade, arugula 11

THE ROYAL red table the royal ham and euro butter 9 / with provolone 10

FIRENZE eggplant spread, pecorino cream, Red Table Extra Vecchio, roasted artichoke, arugula 13

POLLO rotisserie chicken, calabrian chili, Northern Lights blue cheese cream, arugula 12

VEGAN meatless chicken, vegan brie, radicchio, olive salad 14

MUFFALETTA the royal ham, mortadella, soppressata, aged provolone, provolone, arugula, olive salad 13

ENTRÉES

PORCHETTA rotisserie roasted berkshire pork loin wrapped in herbs and pork belly served with braised cabbage 18

CHICKEN organic rotisserie chicken served with roasted vegetables 11 - quarter / 19 - half / 33 - whole

PORTOBELLO mushrooms with herb sauce, spinach, & mixed vegetables 14 {vegan}

RAVIOLI berkshire pork and ricotta filled housemade ravioli with brussel sprouts and brown butter herb sauce 19

VEGAN PASTA housemade pasta, vegan butter sauce, roasted shallots, calabrian chili 14

FISH pan-seared walleye with salsa cruda and mixed greens 19

SMALL PLATES & SIDES

MEATBALLS housemade meatballs, marinara, parmigiano 10

RAPINI broccoli rabe sauteed with white wine, garlic, lemon, chili flakes 7

ROASTED VEGETABLE rotating roasted vegetable 4

MIXED SALAD greens, red onion, fig balsamic vinaigrette, goat cheese, walnut, orange 6

ANIMA SLAW cabbage, radicchio, parsnip, champagne vinaigrette, berry puree 4

FRUIT SALAD mixed melon and fruit, herbs 5.5

SOUP daily offering 5 - cup / 8 - bowl

BAKERY & DESSERT

Tiramisu 7.5

Frangipane Tart 6.5

Lemon Almond Loaf 3.5

Italian Apple Cake 4

Scones 3.5

Brownies 3.5

Cinnamon Caramel Roll 5.5 *(Sat. only)*

Soft Serve Ice Cream 3 / 5 *(toppings available)*

BREAKFAST

Housemade Bread Options:

Corn Oat Molasses, Multigrain Seed, English Muffin

Prosciutto Benedict La Quercia Prosciutto, Poached Organic Eggs, and Béchamel on Buttered Toast — 13

Eggs & Greens Poached Organic Eggs, Braised Swiss Chard, Calabrian Chili, Tomato Sauce and Grana — 10
(with Buttered Toast — 13)

Toast

with Organic Butter, Sea Salt, and Artisan Jam — 5.5

Artisan Preserve Options from Quince & Apple:

Figs and Black Tea, Apples and Cranberry, Raspberry Rose, Peach Chamomile, Pear with Honey and Ginger,
Tart Cherry and White Tea, Orange Marmalade with Lemons

with Organic Cashew Cardamom Almond Butter — 7

with Organic Hazelnut Chocolate Spread — 5.5

with Avocado Mash, Extra Virgin Olive Oil, and Sea Salt — 7

with Organic Butter, Sea Salt, and Poached Organic Egg — 6

Yogurt & Granola House-made yogurt and granola served with dried fruit — 6.5

Bob's Oatmeal *Assorted flavors* — 4.5

KIDS

CHICKEN QUARTER 7

THE ROYAL SANDWICH 5

MINI PORCHETTA 7

WINE & BEER

RED WINE (from delicate to robust)

Beaujolais “La Galoche”, Domaine de St. Cyr (Beaujolais) - strawberry, orange, herbal

GSM “Sommières”, Mas de Cabres (Languedoc, France) - blackberry, soft spice, mocha

Ad Lucem “Elaina” (Rhône blend), Lady Hill (Columbia Valley, WA) - berry, floral, velvety

Burgundy, Domaine du Prieuré (Savigny-lès-Beaune, France) - delicate, red fruit, vanilla

Pinot Noir, Ballard Lane (Central Coast, CA) - cola, cherry, forest

Rioja “La Social”, Telmo Rodriguez (Rioja, Spain) - plum, chocolate, mineral

Pinot Noir “Estate”, Björnson (Eola-Amity, Oregon) - blackberry, rose, nutmeg

Barbera d'Alba Superiore, Palladino (Piedmont, Italy) - berry, tart, lively
Chianti, Piccini (Tuscany, Italy) - red fruit, spice, earth
Chianti Superiore, Villa di Filicaja (Tuscany) - plum, earth, rich
Chianti Classico, Castellare di Castellina (Tuscany) - violet, raspberry, juicy
Chianti Classico Riserva, Rodano (Tuscany) - black fruit, complex, oaky
Lagrein, Tramin (Alto Adige, Italy) - blackberry, violet, lush
Plavac Mali (choose from 2007-10), Korta Katarina (Croatia) - dried fruit, herbal, elegant
Plavac Mali, Reuben's Reserve, KK (Croatia) - port-esque, black cherry, floral, intense
Montepulciano d'Abruzzo "Mod'A", Talamonti (Abruzzo, Italy) - chocolate, cherry, rich
Barbaresco, Castello di Neive (Piedmont) - cassis, full, licorice
Bordeaux Superieur, Chateau Gromel (Bordeaux, France) - blackberry, lush, spice
Barolo, Serralunga, Palladino (Piedmont) - dense, berry, lingering
Barolo Riserva, San Bernardo, Palladino (Piedmont) - herbal, black fruit, complex
Rosso di Montalcino, Caparzo (Tuscany) - violet, raspberry, pomegranate
Brunello di Montalcino, Tenute Silvio Nardi (Tuscany) - spice, cherry, earth, elegant
Primitivo, Botromagno (Puglia, Italy) - dark fruit, spice, tobacco
Montepulciano d'Abruzzo "Kudos", Talamonti (Abruzzo) - cherry, blueberry, espresso
Nero d'Avola, Fazio (Sicily, Italy) - cherry, pomegranate, clove
Shiraz/Grenache, D'Arenberg (McLaren Vale, Australia) - chocolate, dark fruit, spice
Merlot, Hall (Napa) - mocha, raspberry, rich
Super Veneto "Alanera", Zenato (Veneto, Italy) - rich fruit, spice, tobacco
Valpolicella Ripasso, Bertani (Veneto) - chocolate, tart cherry, rich
Cabernet Sauvignon, Prelius (Tuscany) - savory, currant, spice
Cabernet Sauvignon "Kith & Kin", Round Pond (Napa) - blackberry, luscious, lingering
Cabernet Sauvignon, Penley Estate (Coonawarra) - dark fruit, mint, licorice
Amarone Classico, Zenato (Veneto) - raisin, massive, complex

WHITE WINE (in ascending order of body)

Moscato d'Asti, Pitulé (Piedmont, Italy) - peach, honey, sweet
Trebiano d'Abruzzo, I Lauri (Abruzzo, Italy) - apple, grapefruit, crisp
Pinot Grigio, Ponzi (Chehalem, Willamette, Oregon) - peach, ginger, lemon
Pinot Grigio, Zenato (Veneto, Italy) - key lime, apple, peach
Grillo, Fazio (Sicily, Italy) - tropical, mineral, elegant
Albariño, Vionta (Rias Baixas, Spain) - mineral, zesty, apricot*

Pošip, Korta Katarina (Croatia) - herbal, lemon peel, nutty
Sauvignon Blanc, Chateau des Antonins (Bordeaux, France) - soft, green apple, stone fruit
Sauvignon Blanc "The Loop", Barker's Marque (Marlborough, NZ) - kiwi, lime, floral
Sauvignon Blanc, Twomey (Napa, Sonoma) - meyer lemon, herbal, guava
Favorita, Gianni Gagliardo (Piedmont, Italy) - green apple, pear, crisp
Riesling "Trocken", Hessenstein (Rheingau, Germany) - floral, peach, balanced
Greco di Tufo, Mastroberardino (Campania, Italy) - stone fruit, mineral, apple*
Viognier, Domaine de Couron (Côtes du Rhône, France) - honey, orange, apricot
Auxerrois "Viola", Björnson (Eola-Amity) - tropical, floral, citrus
Soave, I Prandi (Veneto, Italy) - apricot, honey, floral
Friulano, Ronchi di Pietro (Friuli, Italy) - floral, pear, almond
Chardonnay, J Wilkes (Santa Maria Valley, California) - stone fruit, rich, tangerine

ROSÉ WINE (in ascending order of body)

Rosé, Calçada (Portugal) - gooseberry, banana, raspberry, vivid
Rosé "Argenta", Björnson (Eola-Amity, Washington) - cherry, rhubarb, citrus
Rosé "La Galoche", Bellevue (Beaujolais, France) - raspberry, strawberry, clean%
Rosé, Korta Katarina (Croatia) - watermelon jolly rancher, vibrant, tart

SPARKLING WINE

Cava, Poema (Spain) - peach, orange, zesty
Prosecco, Zardetto (Prosecco, Italy) - lemon, apple, dry finish (draft pour!)
Ayala Brut Majeur (Champagne, France, female winemaker!) - tart apple, nutty, bread

SWEET AND DESSERT

Tawny Port, Oscar Quevedo (Douro, Portugal) - caramel, deep fruit, rich
Muscat, Chambers (Rutherglen, Australia) - peach, brown sugar, raisin (375mL)
Muscadelle, Chambers (Rutherglen, Australia) - fig, savory, lingering (375mL)

HOUSE / BOTTOMLESS WINE

Red, La Fea (Carinena, Spain) - Juicy, cherry, cocoa
White, La Fea (Carinena, Spain) - Light, tropical, apple
Red, Sierra Norte (Spain) - strawberry, ripe, balanced
White, Sierra Norte (Spain) - crisp, floral, apple

WINE FLIGHTS

Staff Pick (Rotating selection of our favorites. Trust us!)

Italy (Greco di Tufo, Friulano, Lagrein, Primitivo)

France (Bordeaux, Burgundy, Rhône, oh my!)

Bjornson Vineyards (Estate Pinot Noir, Auxerrois, Argenta Rosé, 4oz)

Korta Katarina Plavac Mali Vertical (2007-10) - Minnesota family-owned winery in Croatia!

Rosé (All four rosé offerings)

Chianti (An exploration of the levels of Chianti; Chianti, Superiore, Classico, Riserva)

Sweet Tooth (Tawny Port, Muscat, Muscadelle, 2 oz each)

Baby/Grown Up (Rosso and Brunello di Montalcino, Valpolicella Ripasso and Amarone)

The Godfather (Barolo, Barolo Riserva, Brunello di Montalcino, Amarone Classico)

RESERVE WINE

Chianti Classico Riserva, 2013, Gabbiano (Tuscany, Italy) - firm, cherry, almond, chocolate

Plavac Mali, 2006, Korta Katarina (Orebic, Croatia) - intense, baked fruit, orange (1st vintage ever)

Aglianico, 2009, Ocone (single vineyard, Campania, Italy) - elegant, red fruit, pepper, leather

George de Latour Private Reserve, Beaulieu Vineyard (Napa) - cherry, sage, cedar, tobacco, complex

Tignanello, 2014, 1.5L Magnum (Tuscany) - elegant, complex, cherry, currant, rose, leather, spice

BEER

Indeed Brewing Flavorwave IPA Fresh, tropical, juicy

Bell's Brewing Hell Hath No Fury Belgian Dark Ale Rich, chocolate, clove

Laughing Sun Brewing Feast Like a Sultan IPA Grapefruit, citrus, aggressive.

Atypical Brewing Stout Rich, chocolate, coffee.

Lakefront Brewing Polka Incident Double IPA Grapefruit, melon, tangerine.

Nebraska Brewing Mosaic IPA Tangerine, citrus, floral

Funkwerks Raspberry Provincial Tart, raspberry, lemon

Surly Todd the Axe Man DIPA Intense, tropical, citrus.

Cottonwood Cider Greg Semi-dry, crisp, refreshing

Beer Flight (Select four 5 oz pours)

Oskar Blues Mama's Little Yella Pils Clean, refreshing, citrus (12oz can)

Deschutes Abyss '15, '16, '17 (28oz bottle)

Deschutes Black Butte Anniversary 27, 28 (28oz bottle)

Deschutes The Dissident '15, '16 (28oz bottle)

ESPRESSO, COFFEE, & TEA

Our roaster is Dogwood Coffee based in Minneapolis.

Espresso 2.75
Macciato 3.5
Gibraltor 3.5
Cappuccino 3.5
Americano 2.75
Latte 3.5 / 5
Vanilla Latte 4 / 5.5
Mocha 4 / 5.5
Miel 4 / 5.5
Red Tea Cappuccino 4
Chai Latte 4 / 6
London Fog 4
Smith Hot Tea 2.5
Drip Coffee 2.5 / 3.5
Pour Over Coffee 3.5 / 4.5
Zamboni Cold Brew on Nitro 4 / 5
Honeybee Horchata 3 / 4
Hot Chocolate 3 / 4
Vanilla Steamer 2.5 / 3.5

SOFT DRINKS

Maine Root Sodas 3.5
Martinelli's Apple Juice 3
Diet Coke 2.5
Topo Chico 3.5
San Pellegrino 2.75 - 250 ml / 6 - 1 liter

CATERING

BAKERY:

SCONE PLATTER — \$24 (serves 12-16)

COOKIE PLATTER — \$24 (serves 12-16)

LOAVES PLATTER — \$24 (serves 12-16)

BARS PLATTER — \$24 (serves 12-16)

SCONES & LOAVES PLATTER — \$36 (serves 18-24) / \$48 (serves 24-32)

BARS & COOKIES PLATTER — \$36 (serves 18-24) / \$48 (serves 24-32)

ALL INCLUSIVE PLATTER — \$48 (serves 24-32) / \$96 (serves 48-64)

FRANGIPANE TART — \$30 (serves 8)

COFFEE:

BATCH BREW COFFEE— \$25 (12- 8oz cups with condiments)

DELI:

SANDWICH PLATTER (choose up to three) — \$66 (serves 6-12)

Options:

FIRENZE: Salami, roasted artichoke, pecorino cream, radicchio, arugula

POLLO: Chicken, calabrian chili, blue cheese cream, arugula

THE ROYAL: Smoked ham, butter, provolone

PORCHETTA: Porchetta, sun-dried tomatoes, onion marmalade, arugula

MUFFALETTA: Ham, sopressata, mortadella, provolone, olive salad, arugula

HERBI (VEGAN): “Chicken”, “Brie”, olive salad, radicchio, evoo

SALAD (serves 8-12):

Options:

CHOPPED: Iceberg, radicchio, cherry tomatoes, red onions, garbanzo beans, pepperoncini, provolone, sopressata, oregano vinaigrette \$50

LITTLE STAR: Organic spring mix, cherry tomatoes, red onions, red peppers, walnuts, northern lights blue cheese, sherry vinaigrette \$38

GODDESS: Organic lettuces, tomatoes, shaved fennel, creamy basil dressing \$34

OLIVES: Cerignola olives marinated in garlic rosemary olive oil \$24

CHARCUTERIE BOARD

(assortment of artisan meats, cheeses, and accompaniments)

Small — \$45 (serves 6)

Medium — \$90 (serves 12)

Large — \$135 (serves 18)

ROTISSERIE / ENTRÉES:

Please inquire for more information.