



## SMALL PLATES

<b>TIGELLE</b> – Cresentina breads, Salame cotto, soppressata, rhubarb beer conserva, 24 month aged Parmigiano Reggiano, ramp mostarda	20	<b>GF ASPARAGUS CARBONARA</b> – Local asparagus, guanciale, egg yolk, Parmigiano Reggiano, black pepper	16	<b>v SUPPLI</b> – Fried risotto, panko, mozzarella, Parmigiano aioli	12
<b>GRILLED CAESAR SALAD</b> – Grilled romaine, Parmigiano cream, anchovy dressing, radish, micro croutons	13	<b>GF RHUBARB PANZANELLA</b> – Great Lakes whitefish, fennel, sourdough, rhubarb beer jam, romaine, rhubarb	15	<b>GF VEGAN GRILLED MUSHROOMS</b> – Hen of the Woods mushrooms, sweet garlic sauce, aged balsamic, orange	15
<b>STRAWBERRY BRUSCHETTA</b> – Whipped goat cheese, pickled local strawberries, prosciutto, basil, strawberry agrodolce	16	<b>NDUJA-CHICKEN MEATBALLS</b> – Calabrian chili, gorgonzola, lovage	11		

## PASTA

Our pasta is made in house by our culinary team \*Denotes gluten free pasta substitute available

<b>v PACCHERI RED PEPPER PESTO *</b> – Roasted pepper-hazelnut pesto, ricotta salata, taggiasca olives, wild oregano	24	<b>* GNUDI</b> – Speck, Tuscan kale, ricotta, Parmigiano Reggiano, pickled ramps	25	<b>PUMPERNICKEL CAVATELLI</b> – Smoked beef brisket, quark cheese, cabbage, Emmentaler	28
<b>LASAGNE BOLOGNESE</b> – Ground beef, mozzarella, tomato, béchamel, crescenza	25	<b>IRONMAN TAGLIATELLE</b> – Double portion tagliatelle, grilled chicken, kale-asiago pesto, sunflower seed	35	<b>ITALIAN BEEF TAGLIATELLE</b> – Beef meatballs, beef broth, fontina fondue, house made giardiniera	25
<b>v BIGOLI CACIO WHEY PEPE *</b> – Pecorino, Parmigiano Reggiano, ricotta whey, black pepper	22	<b>BIGOLI AMATRICIANA *</b> – Bacon, Mutti tomato passata, pecorino, chile flake	21		

## LARGE PLATES

<b>GF * EICKMAN'S BEEF TENDERLOIN</b> – 8oz. filet, potatoes, onion, bacon, balsamic	45	<b>GF HOT CHICKEN</b> – Polenta puree, olive oil braised greens, honey, chowchow	31	<b>GF * EICKMAN'S BONE-IN PORK CHOP</b> – Balsamic brined, apples, fennel puree, fennel pollen, apple cider pan sauce	35
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## DESSERTS

<b>v TIRAMISU</b> – Sponge cake, espresso, cocoa, mascarpone	11	<b>GF HOUSE MADE GELATO</b> – Ask for current flavors!	6	<b>v BROWN BUTTER BLUEBERRY TART</b> – Black raspberry, corn creme anglaise, saltine crunch, benne	12
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No separate checks for parties of 7 or more,

**GF V** Denotes gluten free, vegetarian, vegan and dairy free options

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform staff of any allergies as not all ingredients may be listed