



SMALL PLATES

TIGELLE – Mortadella, Coppa Picante, pesto Modenese, blueberry preserves, 24 month aged Parmigiano Reggiano	19	VEGAN GF GRILLED MUSHROOMS – Hens of the Woods mushrooms, balsamic, orange, sweet garlic sauce	15	VEGAN APPLE PANZANELLA – Edward's apples, sourdough, raisins, arugula, micro celery, cider vinaigrette	13
GF FIRE ROASTED SWEET POTATOES – Local sweet potato, whipped ricotta, prosciutto vinaigrette, sweet potato chips	15	GF ROMAN PORK HASH – Pork belly, fried egg, pepperoncini, basil	13	GF VEGAN EGGPLANT FRIES – Rice flour, oregano, coconut yogurt	8
v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli	12	MARINATED BEET SALAD – Hazelnut dressing, gorgonzola, smoked pangrattato, radish, arugula	11		

PASTA

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

v BIGOLI CACIO WHEY PEPE * – Pecorino, Parmigiano Reggiano, ricotta whey, black pepper	22	* BIGOLI CARBONARA * – Guanciale, pecorino, egg yolk, black pepper	20	LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza	23
PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Eiger Mountain Emmenthaler	28	v TAGLIATELLE ALLA ZUCCA – Local heirloom pumpkin, caramelized fig, brown butter, pangrattato, Parmigiano Reggiano, aged balsamic, amaretto	22	PAPPARDELLE STROGANOFF * – Brisket, mushrooms, creme fraiche, chives	26

LARGE PLATES

GF HOT CHICKEN – Polenta puree, olive oil braised greens, honey, chowchow	30	GF V * EICKMAN'S BEEF TENDERLOIN – 8oz. filet, potatoes, onion, bacon, balsamic	45	ALPINE CHICKEN – Cornflake crusted chicken cutlets, local apple, local kohlrabi, green tomato conserve, Piave Vecchio cheese, prosciutto bits, pumpkin seed oil	24
GF BLACK TRUFFLE RISOTTO – Fresh black truffles, sunchokes, leeks, Parmigiano Reggiano » Vegan substitute available	39				

DESSERTS

GF NUTELLA POT DE CREME – Hazelnut butter, chocolate, Frangelico whipped cream	10	TIRAMISU – Sponge cake, espresso, cocoa, mascarpone	11
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No separate checks for parties of 6 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