



SMALL PLATES

TIGELLE – Cresentina breads, Salame cotto, soppressata, rhubarb beer conserva, 24 month aged Parmigiano Reggiano, plum mostarda	20	VEGAN GEORGIA PEACH PANZANELLA – Sourdough, romaine, blueberries, roasted fennel, basil	15	v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli	12
GF VEGAN EGGPLANT FRIES – Rice flour, wild oregano, coconut yogurt, lemon	9	MORTADELLA BRUSCHETTA – Griddled mortadella, pistachio puree, whipped ricotta, pickled squash	14	GF VEGAN GRILLED MUSHROOMS – Hen of the Woods mushrooms, sweet garlic sauce, aged balsamic, orange	15
GRILLED CAESAR SALAD – Grilled romaine, Parmigiano cream, anchovy dressing, radish, micro croutons	13	GF v TOMATO & STRACCIATELLA – House-made stracciatella cheese, local tomatoes, cucumber, pea shoots, caramelized honey vinaigrette, pistachios	14		

PASTA

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

v CAVATELLI AL FORNO – Ricotta cavatelli pasta, local green beans, Hen of the Woods, oyster, and porcini mushroom, mimolette cheese, fried onions	25	BIGOLI AMATRICIANA * – Old Major jowl bacon, Mutti tomato passata, pecorino, chili flake	21	PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Emmenthaler	28
RIGATONI CON POLPETTE – Local sweet corn, nduja-chicken meatballs, Calabrian chiles, Parmigiano Reggiano, cilantro	26	v TAGLIATELLE ALLA CHECCA * – Local tomatoes, roasted garlic, white wine, basil, Asiago fonduta	25	LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza	25
* BIGOLI CARBONARA – Old Major jowl bacon, pecorino, egg yolk, black pepper	22	v BIGOLI ALLA NERANO * – Local zucchini, Pecorino, Parmigiano Reggiano, basil, garlic	23		

LARGE PLATES

GF DF * EICKMAN'S BEEF TENDERLOIN – 8oz. filet, potatoes, onion, bacon, balsamic	45	GF HOT CHICKEN – Polenta puree, olive oil braised greens, honey, chowchow	31	GF * EICKMAN'S BONE-IN PORK CHOP – Balsamic brined, Pearson Farms peaches, fennel puree, fennel pollen, peach pan sauce	36
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DESSERTS

v TIRAMISU – Sponge cake, espresso, cocoa, mascarpone	11	GF HOUSE MADE GELATO – Ask for current flavors!	6	v BROWN BUTTER BLUEBERRY TART – 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