



SMALL PLATES

TIGELLE – Cresentina breads, Coppa piccante, Finocchiona salami, green tomato conserva, 24 month aged Parmigiano Reggiano, apple mostarda, 20	GF VEGAN GRILLED CAULIFLOWER – Smoked sunflower seed puree, basil, radish, date vinaigrette 11	FIG & PROSCIUTTO BRUSCHETTA – Honey whipped ricotta, fennel pistachio pesto, balsamic roasted figs, grilled bread 13
GRILLED CAESAR SALAD – Grilled romaine, Parmigiano cream, anchovy dressing, local radish, micro croutons 13	GF VEGAN TUSCAN SAUSAGE SOUP – Housemade sausage, white beans, local kale 9	v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli 12
GF ALPINE SALAD – Harrison Market turnip, Edward's apple, piave cheese, arugula, prosciutto bits, apple saba, pumpkin seed oil, green tomato conserva 13	GF VEGAN EGGPLANT FRIES – Rice flour, oregano, coconut yogurt 9	

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	LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza 24	PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Emmenthaler 28
* BIGOLI CARBONARA * – Bacon, pecorino, egg yolk, black pepper 21	BIGOLI AMATRICIANA * – Bacon, Mutti tomato passata, pecorino, chile flake 21	PAPPARDELLE STROGANOFF * – Brisket, Hen of the Woods mushrooms, creme fraiche, chives 27
PACCHERI PESTO * – Parmigiano Reggiano, basil-pistachio pesto, house made stracciatella cheese, aged balsamic, griddled mortadella 25	VEGAN BLACK TRUFFLE TAGLIATELLE * – Porcini cashew cream, caramelized onions, crispy sunchoke, fresh Italian Black Truffle, vegan tagliatelle 44	

LARGE PLATES

GF VEGAN * 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, Edward's apples, fennel puree, fennel pollen, apple cider pan sauce 35
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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 VEGAN 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