



## SMALL PLATES

<b>TIGELLE</b> – Cresentina breads, Salame cotto, soppressata, green tomato conserva, 24 month aged Parmigiano Reggiano, apple mostarda,	20	<b>GF VEGAN GRILLED CAULIFLOWER</b> – Smoked sunflower seed puree, basil, radish, date vinaigrette	11	<b>FIG &amp; PROSCIUTTO BRUSCHETTA</b> – Honey whipped ricotta, fennel pistachio pesto, balsamic roasted figs, grilled bread	13
<b>GRILLED CAESAR SALAD</b> – Grilled romaine, Parmigiano cream, anchovy dressing, radish, micro croutons	13	<b>GF VEGAN EGGPLANT FRIES</b> – Rice flour, oregano, coconut yogurt	9	<b>v SUPPLI</b> – Fried risotto, panko, mozzarella, Parmigiano aioli	12
<b>GF VEGAN VEAL TONNATO</b> – Shaved veal roast, tuna sauce, pea shoots, fennel, pickled shallots	16	<b>GF v APPLE SALAD</b> – Honeycrisp apple, green tomato conserva, Piave cheese, arugula, apple Saba, pumpkin seed oil, everything seeds	13		

## PASTA

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

<b>v BIGOLI CACIO WHEY PEPE *</b> – Pecorino, Parmigiano Reggiano, ricotta whey, black pepper	22	<b>LASAGNE BOLOGNESE</b> – Ground beef, mozzarella, tomato, béchamel, crescenza	24	<b>PUMPERNICKEL CAVATELLI</b> – Smoked beef brisket, quark cheese, cabbage, Emmenthaler	28
<b>* BIGOLI CARBONARA *</b> – Bacon, pecorino, egg yolk, black pepper	21	<b>BIGOLI AMATRICIANA *</b> – Bacon, Mutti tomato passata, pecorino, chile flake	21	<b>PAPPARDELLE STROGANOFF *</b> – Brisket, Hen of the Woods mushrooms, creme fraiche, chives	27
<b>PACCHERI PESTO *</b> – Parmigiano Reggiano, basil-pistachio pesto, house made stracciatella cheese, aged balsamic, griddled mortadella	25	<b>VEGAN SPICED EMILIAN GRAMIGNA *</b> – Caramelized onion, roasted peppers, charred eggplant, aged balsamic, vegan gramigna	23		

## LARGE PLATES

<b>GF VEGAN * 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, Edward's apples, fennel puree, fennel pollen, apple cider pan sauce	35
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## DESSERTS

<b>v TIRAMISU</b> – Sponge cake, espresso, cocoa, mascarpone		<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 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