



SMALL PLATES

TIGELLE – Mortadella, 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, lovage, 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	GF DF CURED DUCK SALAD – Cured duck breast, grapes, grape vinaigrette, romaine, arugula, spiced hazelnuts	16		

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	DF GRAMIGNA ALLA SALSICCIA * – House made sausage, local kale, white wine, pork rind crumble	22	v TAGLIATELLE ALLA ZUCCA – Local heirloom pumpkin, caramelized fig, brown butter, pangrattato, Parmigiano Reggiano, aged balsamic, amaretto	22

LARGE PLATES

GF HOT CHICKEN – Polenta puree, olive oil braised greens, honey, chowchow	30	VEAL ALLA ALTO ADIGE – Fried veal medallions, crescenza cheese spread, speck, arugula, fresh horseradish	39	GF DF * EICKMAN'S BEEF TENDERLOIN – 8oz. filet, potatoes, onion, bacon, balsamic	45
GF v BEET RISOTTO – Poppy seed, saffron, mascarpone, Acquerello rice » Vegan Substitute Available	22				

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 DF 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