



## SMALL PLATES

<b>TIGELLE</b> – Cresentina breads, Salame cotto, soppressata, green tomato conserva, 24 month aged Parmigiano Reggiano, fig mostarda	20	<b>GF ASPARAGUS CARBONARA</b> – Local asparagus, guanciale, egg yolk, Parmigiano Reggiano, black pepper	16	<b>v RAMP BRUSCHETTA</b> – Fresh mozzarella, fennel-ramp agrodolce, grilled ramps, aged balsamic	17
<b>GRILLED CAESAR SALAD</b> – Grilled romaine, Parmigiano cream, anchovy dressing, radish, micro croutons	13	<b>GF VEGAN GRILLED MUSHROOMS</b> – Hen of the Woods mushrooms, sweet garlic sauce, aged balsamic, orange	15	<b>v SUPPLI</b> – Fried risotto, panko, mozzarella, Parmigiano aioli	12
<b>NDUJA-CHICKEN MEATBALLS</b> – Calabrian chili, gorgonzola, lovage	11	<b>GF ANTIPASTI SALAD</b> – Soppressata, peperoncini vinaigrette, escarole, romaine, seeds, pecorino cheese, roasted red peppers	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	25	<b>PUMPERNICKEL CAVATELLI</b> – Smoked beef brisket, quark cheese, cabbage, Emmenthaler	28
<b>FARRO SPAGHETTI *</b> – Green garlic, anchovy, chili flake, Parmigiano Reggiano, lemon	23	<b>BIGOLI AMATRICIANA *</b> – Bacon, Mutti tomato passata, pecorino, chile flake	21	<b>ITALIAN BEEF TAGLIATELLE</b> – Beef meatballs, beef broth, fontina fondue, house made giardiniera	25
<b>v GNUDI</b> – Creamed ramps, pickled ramps, local asparagus, Parmigiano Reggiano	31	<b>VEGAN SPRING TAGLIATELLE *</b> – Beet puree, lemon, dill, fennel, sunflower seed, vegan tagliatelle	21		

## LARGE PLATES

<b>GF DAI *</b> <b>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 *</b> <b>EICKMAN'S BONE-IN PORK CHOP</b> – Balsamic brined, 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