



SMALL PLATES

v TIGELLE – Cresentina breads, house made straciatella cheese, pear butter, 24 month aged Parmigiano Reggiano, pears, fennel pollen 19	GF VEGAN GRILLED CAULIFLOWER – Smoked sunflower seed puree, basil, radish, date vinaigrette 11	GF CRAB PANZANELLA – Lump crab, sourdough, arugula, marinated tomatoes, pepperoncini, basil 17
v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli 12	GF DGF ROMAN PORK HASH – Pork belly, fried egg, pepperoncini, basil 14	GF VEGAN EGGPLANT FRIES – Rice flour, oregano, coconut yogurt 9
RAMP AND MORTADELLA BRUSCHETTA – Whipped ricotta, pickled ramps, ramp salsa verde, grilled bread, griddled mortadella 10	GF v PEAR SALAD – Arugula, Parmigiano custard, aged balsamic, Parmigiano frico, extra virgin olive oil, shaved Parmigiano 13	

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 21	LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza 24
BIGOLI AMATRICIANA * – Guanciale, Mutti tomato passata, pecorino, chile flake 21	v PACCHERI RAMP PESTO * – Ramp-pistachio pesto, preserved lemon, Parmigiano fonduta, fingerling potato 25	PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Eiger Mountain Emmenthaler 28
VEGAN VEGAN TAGLIATELLE * – Soom tehina, eggplant, tomatoes, green chile, pomegranate molasses 21	PAPPARDELLE LAMB * – Lamb leg, peas, spiced cream, crispy shallots, pea creme fraiche 29	

LARGE PLATES

GF HOT CHICKEN – Polenta puree, olive oil braised greens, honey, chowchow 31	GF DGF * EICKMAN'S BEEF TENDERLOIN – 8oz. filet, potatoes, onion, bacon, balsamic 45	GF PORK GOULASH RISOTTO – Roasted peppers, creme fraiche, pea shoots, black truffle 22
GF ONION FRIED WHITEFISH – Creamy polenta, green beans, sun dried tomato, green tomato butter sauce 25		

DESSERTS

v TIRAMISU – Sponge cake, espresso, cocoa, mascarpone 11	GF WHIPPED PISTACHIO PANNA COTTA – Charred pineapple, orange, lime oleo, white chocolate 11
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No separate checks for parties of 7 or more,

GF v DGF 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