



SMALL PLATES

v TIGELLE – Cresentina breads, house made stracciatella cheese, apple butter, 24 month aged Parmigiano Reggiano, apple mostarda, aged balsamic	20	GF VEGAN GRILLED CAULIFLOWER – Smoked sunflower seed puree, basil, radish, date vinaigrette	11	STRACCIATELLA SOUP – Parmigiano broth, local kale, egg, parmigiano, lemon	9
GRILLED CAESAR SALAD – Grilled romaine, Parmigiano cream, anchovy dressing, local radish, micro croutons	13	GF VEGAN EGGPLANT FRIES – Rice flour, oregano, coconut yogurt	9	FIG & PROSCIUTTO BRUSCHETTA – Honey whipped ricotta, fennel pistachio pesto, balsamic roasted figs, grilled bread	13
v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli	12	GF ALPINE SALAD – Harrison Market kohlrabi, Edward's apple, piave cheese, arugula, prosciutto bits, apple saba, pumpkin seed oil, green tomato conserva	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	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	VEGAN MUSHROOM TAGLIATELLE * – Porcini broth, Hen of the Woods mushrooms, oyster mushrooms, lovage, vegan tagliatelle	23
PAPPARDELLE STROGANOFF * – Brisket, Hen of the Woods mushrooms, creme fraiche, chives	27	GF DUCK RAGU TAGLIATELLE * – Ground duck, local pumpkin, Venetian spices, aged balsamic, pumpkin seed oil	27		

LARGE PLATES

GF DF * 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