



## SMALL PLATES

<b>v TIGELLE</b> – Cresentina breads, house made stracciatella cheese, peach butter, 24 month aged Parmigiano Reggiano, Georgia peach, aged balsamic	20	<b>GF VEGAN GRILLED CAULIFLOWER</b> – Smoked sunflower seed puree, basil, radish, date vinaigrette	11	<b>v ASPARAGUS PANZANELLA</b> – Local asparagus, pickled ramps, ramp dressing, pea shoots, crema di Malga cheese	15
<b>v SUPPLI</b> – Fried risotto, panko, mozzarella, Parmigiano aioli	12	<b>GF VEGAN ROMAN PORK HASH</b> – Pork belly, fried egg, pepperoncini, basil	14	<b>GF VEGAN EGGPLANT FRIES</b> – Rice flour, oregano, coconut yogurt	9
<b>* BEET AND BEEF BRUSCHETTA</b> – Whipped ricotta, carne salada, horseradish greens, everything spiced seeds, grilled bread	11	<b>GF v EARLY SUMMER SALAD</b> – Black raspberry agrodolce, arugula, fennel, candied almonds, basil dressing, Ewe Calf To Be Kidding blue cheese	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>* BIGOLI CARBONARA *</b> – Guanciale, pecorino, egg yolk, black pepper	21	<b>LASAGNE BOLOGNESE</b> – Ground beef, mozzarella, tomato, béchamel, crescenza	24
<b>BIGOLI AMATRICIANA *</b> – Guanciale, Mutti tomato passata, pecorino, chile flake	21	<b>SPAGHETTI CRAB *</b> – Local asparagus, lump crab, crab cream, bottarga, chive	31	<b>PUMPERNICKEL CAVATELLI</b> – Smoked beef brisket, quark cheese, cabbage, Emmenthaler	28
<b>VEGAN MUSHROOM TAGLIATELLE *</b> – Porcini broth, Hen of the Woods mushrooms, oyster mushrooms, lovage, vegan tagliatelle	23	<b>v PACCHERI CHEDDAR *</b> – Hook's three year cheddar, broccoli, pangrattato	22		

## 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, Georgia peaches, fennel puree, fennel pollen	35
<b>FARROTTO</b> – Organic farro verde, grilled chicken, carrots, aged goat gouda, balsamela	22				

## DESSERTS

<b>v TIRAMISU</b> – Sponge cake, espresso, cocoa, mascarpone	11	<b>GF HOUSE MADE GELATO</b> – Ask for current flavors!	6	<b>STRAWBERRY CHEESECAKE MANICOTTI</b> – Crepe, cream cheese, local strawberries, fresh mint	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