



## SMALL PLATES

<b>TIGELLE</b> – Mortadella, Coppa Picante, pesto Modenese, blueberry preserves, 24 month aged Parmigiano Reggiano	19	<b>GF</b> <b>MUSHROOMS</b> – Hens of the Woods mushrooms, balsamic, orange, sweet garlic sauce	15	<b>VEGAN</b> <b>APPLE PANZANELLA</b> – Edward's apples, sourdough, raisins, arugula, lovage, cider vinaigrette	13
<b>GF</b> <b>FIRE ROASTED SWEET POTATOES</b> – Local sweet potato, whipped ricotta, prosciutto vinaigrette, sweet potato chips	15	<b>GF</b> <b>ROMAN PORK HASH</b> – Pork belly, fried egg, pepperoncini, basil	13	<b>GF</b> <b>VEGAN</b> <b>EGGPLANT FRIES</b> – Rice flour, oregano, coconut yogurt	8
<b>v</b> <b>SUPPLI</b> – Fried risotto, panko, mozzarella, Parmigiano aioli	12	<b>GF</b> <b>DF</b> <b>CURED DUCK SALAD</b> – 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

<b>v</b> <b>BIGOLI CACIO WHEY PEPE</b> * – Pecorino, Parmigiano Reggiano, ricotta whey, black pepper	22	<b>*</b> <b>BIGOLI CARBONARA</b> * – Guanciale, pecorino, egg yolk, black pepper	20	<b>LASAGNE BOLOGNESE</b> – Ground beef, mozzarella, tomato, béchamel, crescenza	23
<b>PUMPERNICKEL CAVATELLI</b> – Smoked beef brisket, quark cheese, cabbage, Eiger Mountain Emmenthaler	28	<b>DF</b> <b>GRAMIGNA ALLA SALSICCIA</b> * – House made sausage, local kale, white wine, pork rind crumble	22	<b>v</b> <b>TAGLIATELLE ALLA ZUCCA</b> – Local heirloom pumpkin, caramelized fig, brown butter, pangrattato, Parmigiano Reggiano, aged balsamic, amaretto	22
<b>ROAST BEEF CANNELLONI</b> – Fontina cheese, giardiniera, house made beef broth, caramelized onion, basil	21				

## LARGE PLATES

<b>GF</b> <b>HOT CHICKEN</b> – Polenta puree, olive oil braised greens, honey, chowchow	30	<b>GF</b> <b>DF</b> <b>*</b> <b>EICKMAN'S BEEF TENDERLOIN</b> – 8oz. filet, potatoes, onion, bacon, balsamic	45	<b>GF</b> <b>SQUID INK RISOTTO</b> – Octopus, fennel, lemon	29
<b>VEAL ALLA ALTO ADIGE</b> – Fried veal medallions, crescenza cheese spread, speck, arugula, fresh horseradish	39				

## DESSERTS

<b>GF</b> <b>NUTELLA POT DE CREME</b> – Hazelnut butter, chocolate, Frangelico whipped cream	10	<b>TIRAMISU</b> – 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