



SMALL PLATES

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|---|----|--|----|---|----|
| TIGELLE – Mortadella, pesto Modenese, blueberry preserves, 24 month aged Parmigiano Reggiano | 19 | VEGAN GF GRILLED MUSHROOMS – Hens of the Woods mushrooms, balsamic, orange, sweet garlic sauce | 15 | * GNOCOCO FRITTO – Coppa picante, green tomato conserva, Piave Vecchio cheese | 17 |
| GF FIRE ROASTED SWEET POTATOES – Local sweet potato, whipped ricotta, prosciutto vinaigrette, sweet potato chips | 15 | GF Df CURED DUCK SALAD – Cured duck breast, grapes, grape vinaigrette, romaine, arugula, spiced hazelnuts | 16 | VEGAN APPLE PANZANELLA – Edward's apples, sourdough, raisins, arugula, lovage, cider vinaigrette | 13 |
| GF VEGAN EGGPLANT FRIES – Rice flour, oregano, coconut yogurt | 8 | v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli | 12 | | |

PASTA

Our pasta is made in house by our culinary team *Denotes gluten free pasta substitute available

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| v BIGOLI CACIO WHEY PEPE * – Pecorino, Parmigiano Reggiano, ricotta whey, black pepper | 22 | * BIGOLI CARBONARA * – Guanciale, pecorino, egg yolk, black pepper | 20 | LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza | 23 |
| PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Eiger Mountain Emmenthaler | 28 | v TAGLIATELLE ALLA CHECCA * – Roasted garlic, white wine, basil, Harrison Market Garden tomatoes, Asiago fonduta | 22 | Df GRAMIGNA ALLA SALSICCIA * – House made sausage, local kale, white wine, pork rind crumble | 22 |

LARGE PLATES

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|---|----|---|----|---|----|
| GF HOT CHICKEN – Polenta puree, olive oil braised greens, honey, chowchow | 30 | VEAL ALLA ALTO ADIGE – Fried veal medallions, crescenza cheese spread, speck, arugula, fresh horseradish | 39 | GF Df * EICKMAN'S BEEF TENDERLOIN – 8oz. filet, potatoes, onion, bacon, balsamic | 45 |
| GF v BEET RISOTTO – Poppy seed, saffron, mascarpone, Acquerello rice » Vegan Substitute Available | 22 | | | | |

DESSERTS

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| GF NUTELLA POT DE CREME – Hazelnut butter, chocolate, Frangelico whipped cream | 10 | TIRAMISU – Sponge cake, espresso, cocoa, mascarpone | 11 |
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No separate checks for parties of 6 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