



SMALL PLATES

TIGELLE – Cresentina breads, Salame cotto, soppressata, rhubarb beer conserva, 24 month aged Parmigiano Reggiano, ramp mostarda	20	GF ASPARAGUS CARBONARA – Local asparagus, guanciale, egg yolk, Parmigiano Reggiano, black pepper	16	v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli	12
GRILLED CAESAR SALAD – Grilled romaine, Parmigiano cream, anchovy dressing, radish, micro croutons	13	GF RHUBARB PANZANELLA – Great Lakes whitefish, fennel, sourdough, rhubarb beer jam, romaine, rhubarb	15	GF VEGAN GRILLED MUSHROOMS – Hen of the Woods mushrooms, sweet garlic sauce, aged balsamic, orange	15
v GOAT CHEESE BRUSCHETTA – Whipped goat cheese, shaved Midnight Moon, carrot conserva, lovage, apple saba	15	NDUJA-CHICKEN MEATBALLS – Calabrian chili, gorgonzola, lovage	11		

PASTA

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

v FARRO SPAGHETTI * – Local asparagus, pea shoots, pistacchio pesto, ricotta salata, lemon	23	* GNUDI – Speck, Tuscan kale, ricotta, Parmigiano Reggiano, pickled ramps	25	PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Emmenthaler	28
LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza	25	VEGAN SPRING TAGLIATELLE * – Beet puree, lemon, dill, fennel, sunflower seed, vegan tagliatelle	21	BIGOLI AMATRICIANA * – Bacon, Mutti tomato passata, pecorino, chile flake	21
v BIGOLI CACIO WHEY PEPE * – Pecorino, Parmigiano Reggiano, ricotta whey, black pepper	22	ITALIAN BEEF TAGLIATELLE – Beef meatballs, beef broth, fontina fondue, house made giardiniera	25		

LARGE PLATES

GF * 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, 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 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