

SMALL PLATES

Market Greens	9
Spiced beets, ricotta salata, marinated mushrooms, sherry vinaigrette	
Spinach Salad	10
Baby spinach, toasted pistachios, goat cheese, mango, chipotle vinaigrette	
Grilled Baby Octopus Salad	12
Arugula, avocado, cucumber, pickled shallots and jalapeños	
Arancini	9
Spicy chorizo, spinach and arborio rice spheres, tomato fonduta, parmigiano reggiano	
Mussels Marinara	13
Prince Edward Island mussels, salsa pomodoro and chile pulla	
Soup	MP

+ *Nightly additions*

PASTAS

All of our pastas are made by hand, by us.

	Appetizer / Entrée
Medialuna	13 / 19
Wild mushroom and ricotta filled “half moons”, white truffle oil	
Ñoqui Verde	14 / 20
Potato-kale dumplings, chipotle braised chicken, cotija cheese	
Tagliatelle	15 / 21
Pasta ribbons, shrimp, PEI mussels, calamari, tomato-basil, peperoncino	
Garganelli	14 / 20
Quill shaped pasta, spicy longaniza, sweet peas, fresh mozzarella	
Pappardelle	15 / 21
Wide pasta ribbons, ragu of mole-braised leg of lamb, parmigiano reggiano	

Chef Sasha Miranda

ENTRÉES

Risotto	19
Gorgonzola piccante, local apples roasted poblano chiles, 12 yr aged balsamic	
Grilled Branzino	23
Organic quinoa, roasted red peppers, gaeta olives, Sicilian capers, lemon-achiote oil	
Duck Breast	25
Pan seared Long Island duckling, creamy polenta, Tuscan kale, chile de arbol sauce	
Roasted Pork Tenderloin	22
Tomato and cumin scented arborio rice, zucchini, mole verde	
Grilled Churrasco	24
Angus skirt steak, roasted carrots and fingerling potatoes, shallot agrodulce and chimmichurri	

Seasonal Sides **6**

Creamy Polenta
Tuscan Kale + Garlic + Chile
Fingerling Potatoes + Roasted Carrots

FARMHOUSE CHEESES

Served with our house made Plum & Rosemary Marmellata

One Cheese = 7, Two Cheeses = 10, Three Cheeses = 13

Piave Vecchio

cow's milk, Veneto, Italy
hard, slightly nutty, crystalline yet smooth

Pecorino Ginepro

sheep's milk, Emilia-Romagna, Italy
semi-hard, coated in juniper berries and balsamic

Idiazabal

sheep's milk, Alava, Spain
firm, lightly smoked, rich, supple

Castelrosso

Cow's milk, Piemonte, Italy
crumbly, fruity-buttery-tangy-luscious: complex

Robiola di Tre Latti

cow, goat and sheep's milk, Piemonte, Italy
soft, rich, creamy, voluptuous

Queso Azul de Valdeon

cow and goat's milk, Valdeon, Spain
crumbly, dense blue, zingy, wrapped in sycamore leaves

THREE COURSE PRIX FIXE

(Available Sunday – Thursday)

3 courses for \$31 per person

APPETIZERS

Soup

Chef's Daily Selection

baby Market Greens

Spiced beets, ricotta salata, marinated mushrooms, sherry vinaigrette

arancini

Spicy chorizo-spinach risotto spheres, tomato fonduta

ENTREES

Risotto

Gorgonzola piccante, local apples, roasted poblano chiles

Ñoqui Verde

Potato-kale dumplings, chipotle braised chicken, cotija cheese

Roasted Pork Tenderloin

Tomato and cumin scented arborio rice, zucchini, mole verde

CHEF'S SELECTION OF DESSERTS