

Dinner

DINNER 3PM



Small Plates

For the Table...

CALAMARI \$13
buttermilk-battered with paprika spice,
lemon aioli, marinara

TRUFFLE FRIES \$12
skin-on fries, parmigiano, truffle oil,
chipotle aioli

GOZO PLATTER \$22
daily selection of three cured meats & three cheeses,
olives, seasonal marmalade, grilled bread

BURRATA* \$14
burrata, served with thyme,
seasonal marmalade, grilled bread

ARANCINI \$14
fried rosemary & garlic risotto balls,
served with lemon aioli & marinara

Begin...

BRUSSELS SALAD* \$14
raw shaved brussels, chopped egg, pecorino,
marcona almonds

ROASTED BEETS \$13
red & gold beets, gorgonzola crema, pistachio,
arugula, red onion, citrus vinaigrette

CAULIFLOWER \$14
oven-roasted w/ preserved lemon, capers,
tomato vinaigrette

Middle...

OCTOPUS \$18
grilled Spanish octopus, braised potato,
pickled onion, salsa verde

MEATBALLS \$12, three // \$18, six
pork & chorizo meatballs, creamy polenta,
vino blanca salsa

FALAFEL \$14
falafel, with housemade hummus, green salad,
grilled pita, & tzatziki sauce

Large Plates

BUTTERNUT SQUASH RISOTTO \$20
risotto with brown butter sage, saffron, parmesan cheese

RAGU \$21
8 hour ragu of pork & beef, rigatoni pasta,
rosemary, baked & topped with parmigiano

SHRIMP FRA DIAVOLO \$24
sautéed shrimp in spiced cream tomato sauce with
baby zucchini, sunburst squash, red onion, & capellini pasta

ROASTED CHICKEN \$22
thigh and leg confit, house-made pappardelle,
sauteéd mushrooms, baby spinach, & garlic

SHORT RIB \$32
3 day smoked bison short rib with
polenta, beef jus

Pizza

"00" flour, wood-fired at 800°

MARGHERITA \$15
san marzano tomatoes, basil, fresh mozzarella

FENNEL SAUSAGE & BURRATA \$19
charred scallion, burrata, mozzarella, garlic oil

PROSCIUTTO \$19
prosciutto, local arugula, balsamic, mozzarella

SQUASH \$17
spinach pesto, fire roasted butternut squash, roasted garlic
goat cheese

PEPPERONI \$16
sliced pepperoni, roasted pancetta, marinara, parmesan &
mozzarella cheese, with Calabrian chili oil

Please inform us if you have any specific dietary restrictions. While we offer gluten free items, our kitchen is not completely gluten free. *These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% gratuity is added to parties of 6 or more. No more than 3 checks per table please...

WEEKDAY HAPPY HOUR 3pm-6pm |

\$6⁰⁰ WINES & COCKTAILS | \$20 WINE Bottles

| \$3⁰⁰ BEERS