

MIDDAY MENU

CHEESE & CHARCUTERIE

with seasonal accompaniments

each: \$5.5 | selection of 3: \$15.5 | selection of 5 \$24.5

PURPLE HAZE

Soft Goat, Cypress Grove Creamery, California

GRAFTON 2 YEAR AGED CHEDDAR

Semi-Hard Cow, Vermont

BEEEMSTER 26 MONTH AGED GOUDA

Hard Cow, Holland

LA TUR

Soft Triple Cream, Piedmont Italy

PETIT BASQUE

Semi-Soft, France, Sheeps Milk

ROGUE SMOKED BLUE

Crumbly Cow, Oregon

HOUSE COPPA

Made in House

PROSCIUTTO DI PARMA

18 Month, Italy

MAGRET DUCK PROSCIUTTO

House Cured, NY State

SPICY SALAMI

Tempesta, Chicago

TRUFFLE SALAMI

Tempesta, Chicago

WAGYU BEEF SALAMI

Tempesta, Chicago

SMALL PLATES

HUMMUS

warm naan bread, za'atar spice, crudite

13

CRISPY BRUSSEL SPROUTS

applewood smoked bacon,
lemon aioli, chives,
parmigiano reggiano

13.5

CRISPY FRIED FRESH CALAMARI

san marzano tomato sauce,
roasted garlic lemon aioli

15

SALADS

CAESAR SALAD

hearts of romaine, croutons,
parmigiano reggiano

12.5

TUSCAN KALE SALAD

cranberries, savoy cabbage, hazelnuts,
aged cheddar, meyer lemon vinaigrette

13.5

PEAR SALAD

arugula, frisée, radicchio,
danish blue cheese,
shaved pears, candied pec
ans, spiced pear vinaigrette

14.5

BURRATA CAPRESE

heirloom tomato,
radicchio, aged balsamic,
herbs de provence pangratatto, evoo

14.5

ADD ONS

grilled chicken breast 6 | shrimp 9 | faroe island *salmon 10 | *NY Strip 9

ENTREES

GNOCCHI AL FORNO | free range chicken, spinach, parmigiano, fontina 26.5

FUSILLI A LA VODKA | pancetta, vodka cream sauce, cream, parmigiano 24.5

RIGATONI BOLOGNESE | braised beef and veal bolognese, tiny mushrooms, carrots 27.5

***GRILLED FAROE ISLAND SALMON** | english pea risotto, haricots verts, baby heirloom tomatoes 32

***FILET MIGNON 8 OZ.** | roasted gold marble potatoes, asparagus, red wine demi 47

***8oz. GRILLED HAMBURGER** | bakery bun, lettuce, tomato, red onion, french fries 18

CRABCAKE SANDWICH | french mustard-tarragon aioli, gem lettuce, tomato, onion, fries 18.5

HEARTH BAKED PIZZA

MARGHERITA | fresh mozzarella, basil 16

CAPRI | mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce 17.5

SALSICCE | housemade sausage, pepperonata, mozzarella, basil 17.5

PEPPERONI | fresh mozzarella, peppadews, arugula 18.5

COCKTAILS

CUCUMBER MINT MARTINI 13
nolet's gin, muddled cucumber and mint, fresh lime

GRAPEFRUIT MARTINI 13
ketel one vodka, saint germain, fresh grapefruit and lime

ESPRESSO MARTINI 13
stolichnaya vanilla vodka, kahlua, espresso, crème de cacao

JUST PEACHY 13
ketel one peach & orange blossom botanical vodka,
fresh orange and lime

MEZCALITA 13
recuerdo mezcal joven, espolon blanco tequila,
agave, fresh lime

CITY CELLAR OLD FASHIONED 15
bulleit bourbon, orange blossom bitters, cardamom bitters

BLACKBERRY SMASH 14
woodford reserve bourbon, blackberry, mint, fresh lime

RASPBERRY NEGRONI 14
raspberry infused bombay sapphire gin, aperol aperitivo,
cinzano sweet vermouth

BLOOD ORANGE SPRITZ 14
nolet's gin, fresh lime, blood orange pellegrino

STONE FRUIT SANGRIA 14
vinho verde, apricot brandy, peach, fresh orange and lime

BREADS, SALUMI, PASTRIES, DESSERTS, GELATOS AND FRESH PASTAS ARE ALL MADE IN HOUSE DAILY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions