

STARTERS

ONION & MUSHROOM SOUP	9.5
pinot grigio, parmigiano reggiano, croutons	
VEAL MEATBALLS	13
roasted in marinara, whipped ricotta, basil, grilled baguette	
HUMMUS	13
warm pita, za'atar spice, crudité	
BRUSSEL SPROUTS	13.5
applewood bacon, garlic aioli, chives, parmigiano reggiano	
GNOCCHI	13.5
vodka cream sauce, fontina cheese	
ESCARGOTS IN GARLIC BUTTER	14.5
baked in hearth oven, crostini	
CRISPY FRIED CALAMARI (RI)	15
roasted garlic lemon aioli, san marzano tomato sauce	
GRILLED SPANISH OCTOPUS	16.5
marble potato, heirloom tomato, calabrian chili, caper, 25 yr. aged balsamic	
SPANISH SOFRITO SHRIMP	16.5
shishito pepper, paprika, sherry, grilled baguette	
CRAB CAKE	19
blue crab, mustard aioli, salsa verde	

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
BEEMSTER 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

SALADS

CAESAR SALAD	12.5
hearts of romaine, croutons, parmigiano reggiano	
SWEET GEM WEDGE SALAD	13
smoked bacon, tomatoes, red onion, gorgonzola dolce, blue cheese dressing	
TUSCAN KALE SALAD	13.5
cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	
QUINOA SALAD	14
cucumber, feta, roasted beet, hearts of palm, artisan greens, pistachio, meyer lemon vinaigrette, watermelon radish	
PEAR SALAD	14.5
arugula, frisée, radicchio, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	
BURRATA CAPRESE	14.5
heirloom tomato, radicchio, aged balsamic, herbs de provence pangratatto, evoo	
ADD ONS	
grilled chicken breast 6 shrimp 9 faroe island *salmon 10 *NY Strip 9	

COCKTAILS

MOSCOW MULE	10.5
tito's handmade vodka, housemade ginger beer, fresh lime, served in a copper mug	
FRENCH 75	12.5
nolets gin, fresh lemon juice, sparkling wine, lemon twist	
CELLAR AVIATION	12.5
nolet's gin, creme di violette, luxardo maraschino liqueur	
GRAPEFRUIT MARTINI	12.5
ketel one vodka, saint germain, fresh grapefruit and lime	
STRAWBERRY BASIL MARTINI	12.5
tito's vodka, muddled strawberry and basil	

HANDMADE PASTAS & RISOTTO

BUCATINI SUNDAY SAUCE	24.5
charcuterie, braised pork, san marzano tomato, artisan whipped ricotta	
FUSILLI A LA VODKA	24.5
pancetta, vodka cream sauce, parmigiano reggiano	
GNOCCHI AL FORNO	26.5
free range chicken, spinach, fontina, vodka cream sauce	
RIGATONI BOLOGNESE	27.5
veal and braised beef, tiny mushrooms, carrots, parmesan	
SHRIMP RISOTTO	28.5
baby kale, meyer lemon, truffle pecorino	

HEARTH BAKED PIZZA

all pizza rosso selections are prepared with san marzano tomato sauce

ROSSO		PEPPERONI	
MARGHERITA		fresh mozzarella, peppadews, arugula	18.5
fresh mozzarella, basil	16		
SALSICCE		BIANCA	
housemade sausage, mozzarella, roasted sweet peppers and onions, basil	17.5	CAPRI	
		mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	17.5

ADDITIONAL TOPPINGS

bacon 4, arugula 4.5, pepperoni 4.5, meatball 5.5, prosciutto di parma 6

ENTRÉES

CHICKEN UNDER A BRICK	28.5
potato purée, green cauliflower, tomatoes "soto olio," lemon-thyme jus	
*12oz. Picanha Sirloin	32.5
saffron chorizo rice, chimichurri, cipolini onions	
BRAISED LAMB SHANK	32.5
potato purée, fried parsnips, natural rosemary sauce	
*GRILLED FAROE ISLAND SALMON	32
english pea risotto, haricots verts, charred tomatoes	
*SEARED YELLOWFIN TUNA	34
sesame crusted on japanese sushi rice salad, cucumber, rainbow carrot, miso ponzu	
*16oz. NIMAN RANCH PORK CHOP	36.5
mushroom risotto, haricots verts, rosemary whiskey butter	
BLUE CRAB CRUSTED SEA BASS	39
roasted marble potatoes, asparagus, beurre blanc	
*GRILLED 8oz. FILET MIGNON	47
potato purée, asparagus, red wine demi-glace	
*16oz. BONE-IN DRY AGED RIBEYE	48
pommes anna, haricots verts, rosemary whiskey butter	
*8oz. GRILLED HAMBURGER	18
bakery roll, lettuce, tomato, red onion, fries, dill pickle	
burger toppings:	
cheese 2, bacon 2.5, caramelized spanish onion 2	

SIDES A LA CARTE

FRIES	5.5
HARICOT VERTS AGLIO OLIO	6.5
GRILLED ASPARAGUS	6.5
POTATO PUREE	6.5
ROASTED MARBLE POTATOES	6.5
TRUFFLE & PARM FRIES	8
ORGANIC MUSHROOM RISOTTO	10.5

GOLDEN MARGARITA	14.5
espolon blanco, grand marnier, fresh lime, agave	
BARREL AGED OLD FASHIONED	13.5
redemption rye, luxardo liqueur, cherry syrup, orange blossom bitters	
SMOKED OLD FASHIONED	13.5
bulleit bourbon, cherry syrup, chocolate bitters, angostura bitters	
HEMINGWAY OLD FASHIONED	13.5
papa's pilar sherry barrel aged rum, orange bitters, filthy cherry, orange peel	
PEACH SANGRIA	12.5
albarino, peach liqueur, vodka, fresh peach syrup, citrus	