



## STARTERS 10

|                                                      |                |
|------------------------------------------------------|----------------|
| <b>Burrata</b>                                       | <b>\$11.00</b> |
| with pomodoro sauce, roasted pine nuts and basil oil |                |
| <b>Cheese board</b>                                  | <b>\$14.00</b> |
| with preserves and nuts                              |                |
| <b>Meatballs</b>                                     | <b>\$14.00</b> |
| with creamy polenta                                  |                |
| <b>Bruschetta</b>                                    | <b>\$6.00</b>  |
| with tomato, garlic and basil                        |                |
| <b>Bruschetta</b>                                    | <b>\$9.00</b>  |
| with tomato, burrata and truffle oil                 |                |
| <b>Deviled eggs</b>                                  | <b>\$8.00</b>  |
| with anchovy, capers and smoked paprika              |                |
| <b>Flash fried baby artichokes*</b>                  | <b>\$14.00</b> |
| with dill pickle sauce                               |                |
| <b>Steak tartare</b>                                 | <b>\$14.00</b> |
| with capers, pickles and watermelon radish           |                |
| <b>Toasted brioche</b>                               | <b>\$11.00</b> |
| with chicken liver, pistachios and strawberry        |                |
| <b>Fried calamari</b>                                | <b>\$11.00</b> |
| with tartar sauce                                    |                |

## VEGETABLES / SIDES 6

|                                         |                |
|-----------------------------------------|----------------|
| <b>Sautéed baby broccoli</b>            | <b>\$9.00</b>  |
| with garlic vinaigrette                 |                |
| <b>Brussel sprouts*</b>                 | <b>\$11.00</b> |
| with caramelized onion and brown butter |                |
| <b>French fries*</b>                    | <b>\$8.00</b>  |
| with garlic aioli and jalapeno ketchup  |                |
| <b>Grilled sugar snap peas</b>          | <b>\$9.00</b>  |

|                                    |                |
|------------------------------------|----------------|
| <b>Soft sage polenta</b>           | <b>\$8.00</b>  |
| with Parmesan and chives           |                |
| <b>Roasted rainbow cauliflower</b> | <b>\$11.00</b> |
| with garlic, chili and vinegar     |                |

**SALADS / SOUP** 3

|                                                        |                |
|--------------------------------------------------------|----------------|
| <b>Minestrone*</b>                                     | <b>\$11.00</b> |
| with seasonal vegetables                               |                |
| <b>Beet*</b>                                           | <b>\$13.00</b> |
| with avocado, spinach, candied walnuts and goat cheese |                |
| <b>Arugula and radicchio*</b>                          | <b>\$12.00</b> |
| with Parmesan, pickled onion and Caesar dressing       |                |

**ENTREES / PASTA** 14

|                                                            |                |
|------------------------------------------------------------|----------------|
| <b>Risotto</b>                                             | <b>\$23.00</b> |
| with porcini                                               |                |
| <b>Spaghetti alla Puttanesca</b>                           | <b>\$18.00</b> |
| <b>Spaghetti alla Bolognese</b>                            | <b>\$20.00</b> |
| <b>Spaghetti</b>                                           | <b>\$16.00</b> |
| with Pomodoro sauce                                        |                |
| <b>Mac and cheese</b>                                      | <b>\$16.00</b> |
| with Parmesan, fontina and truffle oil                     |                |
| <b>Ravioli</b>                                             | <b>\$20.00</b> |
| with spinach, ricotta & Pomodoro sauce                     |                |
| <b>Squash Ravioli</b>                                      | <b>\$20.00</b> |
| with Parmesan cream sauce                                  |                |
| <b>Lasagna alla Bolognese</b>                              | <b>\$23.00</b> |
| <b>Roasted chicken</b>                                     | <b>\$21.00</b> |
| with lightly creamed black kale & shelling beans           |                |
| <b>Pan roasted Trout</b>                                   | <b>\$23.00</b> |
| with cauliflower quinoa & dill yogurt sauce                |                |
| <b>Alaskan Halibut filet</b>                               | <b>\$31.00</b> |
| with Caponata and mint oil                                 |                |
| <b>Angus Burger</b>                                        | <b>\$15.00</b> |
| with cheddar, caramelized onions, arugula and French fries |                |

|                                          |                |
|------------------------------------------|----------------|
| <b>Grilled New York Steak</b>            | <b>\$42.00</b> |
| with potato gratin                       |                |
| <hr/>                                    |                |
| <b>Braised Short Ribs</b>                | <b>\$37.00</b> |
| with soft sage polenta and breaded leeks |                |