

APPETIZERS

Ahi Tuna Tartare avocado, wasabi soy emulsion, nori tempura	16
Prosciutto Wrapped Dates taleggio, balsamic glaze, crispy shallots, arugula	14
Octopus Confit achiote marinade, grilled anaheim pepper, charred tomatillo salsa, queso fresco crema	15
Wagyu Beef Carpaccio chillies, shallots, roasted peanuts, crispy rice, fragrant herbs	15
Polpette Milanese mondeghili veal & mortadella meatballs, tomato sauce	16
Fennel & Saffron Soup sambuca, orange, fronds	12

SALADS

Firefly Farm Salad shaved fennel, pear, mint, cabra la mancha, butter lettuce, lemon mustard vinaigrette	14
San Daniele Salad prosciutto, italian muscat grapes, toasted walnuts, arugula, citrus date vinaigrette	16

HOUSEMADE CHARCUTERIE

composed with pickled red onions, cornichons & baby green salad

Duck Liver Mousse	10
Pate Campagne	14
Smoked Rabbit Sausage	12

HOUSEMADE PASTA

Gnocchi al Sugo d'Anatra pan-seared potato gnocchi, rohan duck ragu, parmigiano reggiano, crispy sage	22
Trofie al Pesto Genovese genovese basil & italian pine nut pesto	20

ENTRÉES

Deconstructed Caponata oven-roasted red pepper, tomato & eggplant sott'olio, pearl onion & celery agrodulce, caper & green olive salsa, chickpea purée & farinata	22
Coquilles St. Jacques seared scallops, exotic mushrooms, shallot & fennel soffrito, porcini & gruyere foam	28
Chkmeruli Roasted Half-Chicken Georgian garlic sauce, peewee potatoes	26
Grilled Hanger Steak Italian salsa verde, sautéed broccolini	34
Pistachio-Crusted Lamb Chops albaloo polo bulgar with saffron & sour cherry, sabzi herb pesto, crispy bulgar tahdig	36

SIDES

Cauliflower lemon, tahini, harissa, mint	10
Risotto Fries herbed risotto, marinara, parmigiano reggiano	10
Sautéed Broccolini roasted garlic, lemon zest, pepperoncini	10
Mac & Cheese pancetta, onion & calabrian chili soffrito, parmigiano reggiano	10

CHEESE & CHARCUTERIE SELECTION

CHARCUTERIE

Wild Boar Salume | scented with port, sage, juniper

Soppressata | Italian dry salami

Wagyu Bresaola | cured beef scented with rosemary, juniper

Finocchiona | fennel beef & pork salami

Prosciutto di San Daniele | dry-cured Italian ham

Jambon de Paris | cooked French ham

Jamon Iberico Lomo | dry-cured Spanish pork loin *** \$3 Surcharge

Salume Beddu | pork sausage spiced with paprika

Speck | dry-cured & smoked Italian ham from Alto Adige

CHEESE

Selles-sur-Cher | *France* | Goat | ash-rind, soft, tangy, clean

Taleggio | *Italy* | Cow | semi-soft, washed-rind, earthy, meaty

Cabra la Mancha | *Maryland* | Goat | semi-firm, light wash, grassy, mushroom

Two Sisters Aged Gouda | *Netherlands* | Cow | hard, savory, rich, nutty

Challerhocker | *France* | Cow | firm, butterscotch, brown butter, stone fruit

Kunik | *Vermont* | Cow & Goat | tripel-creme, soft, buttery, mushroom

Grayson | *Virginia* | Cow | semi-soft, washed-rind, pungent, barnyard

Brillat Savarin | *France* | Cow | Triple-creme, soft, bloomy, whipped butter

Brebirousse d'Argental | *France* | Sheep | soft, silky, tangy, citrus

Manchego | *Spain* | Sheep | firm, nutty, sharp, gamey

Salva Cremasco | *Italy* | Cow | semi-soft, herbal, crumbly, mineral

Noah's Arcade | *Virginia* | Goat & Cow | semi-soft, floral, mushroom, earthy

Fourme d'Ambert | *France* | Cow | blue, tangy, well-balanced, creamy

Great Hill Farm | *Massachusetts* | Cow | blue, sweet, tangy, crumbly

CHEESE - \$4 each

CHARCUTERIE - \$5 each

FLIGHT & FEAST BOARDS

We have crafted the boards below in order to emphasize the principle that a whole should always be greater than the sum of its parts. That is the heart of pairing. Each Flight & Feast comes with a unique spread of accoutrements.

SPARKLING WINE FLIGHT & FEAST

FLIGHT:	<u>wine</u>		
	Cremant du Jura, Domaine Tissot, Brut Nature, France		} \$17
	Riesling Pet Nat, Red Tail Ridge, Finger Lakes, New York		
	Spumante Rosé, Scacciadiavoli, Brut, Italy		
FEAST:	<u>cheese</u>	<u>charcuterie</u>	
	Brillat Savarin	Duck Liver Mousse	} \$30
	Brebirousse d'Argental	Jambon de Paris	
	Taleggio	Finocchiona	

WHITE WINE FLIGHT & FEAST

FLIGHT:	<u>wine</u>		
	Chardonnay, Timbre, Santa Barbara, California		} \$14
	Chenin Blanc, Domaine de pas Saint Martin, Loire, France		
	Xarel-lo, Can Rafols de Caus, Penedes, Spain		
FEAST:	<u>cheese</u>	<u>charcuterie</u>	
	Grayson	Rabbit Sausage	} \$35
	Kunik	Prosciutto San Daniele	
	Commander Chicory	Jamon Iberico Lomo	

ROSE WINE FLIGHT & FEAST

FLIGHT:	<u>wine</u>		
	Rosé of Pinot Noir, Lauverjat, Sancerre, France		} \$14
	Rosé of Grenache, Margerum, Santa Cruz, California		
	Rosé of Nerello Mascalese, Calabretta, Sicily, Italy		
FEAST:	<u>cheese</u>	<u>charcuterie</u>	
	Noah's Arcade	Speck	} \$32
	Salva Cremasco	Pate de Campagne	
	Challerhocker	Soppressata	

RED WINE FLIGHT & FEAST

FLIGHT:	<u>wine</u>		
	Carignan, Lioco, Mendocino, California		} \$15
	Gamay, Jean-Marc Burgaud, Cote du Py, Beaujolais, France		
	Croatina, Davide Carlone, Piedmont, Italy		
FEAST:	<u>cheese</u>	<u>charcuterie</u>	
	Selles-sur-Cher	Salume Beddu	} \$33
	Two Sisters Aged Gouda	Wild Boar Salume	
	Fourme d'Ambert	Wagyu Bresaola	

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