



Add a featured Cocktail!

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

****TAX, GRATUITY & BEVERAGE NOT INCLUDED.**

Starter

creamy polenta, rustic marinara, grana padano

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house
giardiniera, castelvetro olive, marcona almond, orange fennel mostarda, hearth bread

Entrée

asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto

Dessert

vanilla budino, strawberry coulis

Sides (+10.5)

SPICY BROCCOLINI • GRILLED ASPARAGUS •
CRISPY BRUSSELS SPROUTS • ROASTED FINGERLING POTATOES • GRILLED
BROCCOLI RABE • TUSCAN KALE & SPINACH • GLAZED CHIOGGIA BEETS •
ROASTED BUTTERNUT SQUASH POLENTA

*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.

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