

Storico

DINNER

ANTIPASTI

Crispy Sunchokes | 12 (gf)
bagna cauda

Delicata Squash & Burrata | 15 (v)
pomegranate, mint, balsamic, grilled bread
ADD prosciutto di parma | 5

Braised Octopus | 19 (gf)
fennel, calabrian chili, crispy potatoes

Ribollita Soup | 16
Tuscan inspired bean & vegetable stew,
robiola, Alpine Swiss crouton

Cauliflower & Spinach | 19 (v)
pinenuts, ricotta salata, dried cranberries, red
pepper vinaigrette

Arugula Salad | 17 (v)(gf)
Granny Smith apples, moody blue cheese,
pickled red onions, candied nuts, apple cider
vinaigrette

Fluke Crudo | 17 (gf)
grapefruit, apple, Fresno chili

PASTA

Campanelle | 24
beef, veal & pork bolognese, Parmesan

Rigatoni | 22 (v)
smoked eggplant ragu, fresh ricotta, Calabrian chili,
basil

Spaghetti | 24 (v)
walnut, almond & pinenut pesto, parsley,
Parmiggiano Reggiano

Risotto | 22 (gf)
braised chestnuts, pumpkin, confit leeks, Fontina

Bucatini | 25 (gf)
lamb ragu. catelvetrano olives, Pecorino Romano

MANGIA!

Warm Olives | 4 (v) (gf)
rosemary, lemon

Crispy Zucchini | 14 (v)
Parmesan, lime

Hen of the Woods Mushrooms | 14 (v)(gf)

SECONDI

Crispy Chicken | 26 (gf)
half roasted chicken, butterball potatoes,
salsa verde

Tri Tip Steak | 27 (gf)
polenta, broccoli pesto, Parmesan fonduta

Grilled Branzino | 25 (gf)
Castelvatrano olive salsa, cauliflower & radish salad

Roasted Duck Breast | 36 (gf)
sauce soubise, brussel sprouts,
amarena cherry jus

CONTORNI

Butterball Potatoes | 8 (v)(gf)

Roasted Brussels Sprouts | 9 (v)(gf)

Polenta | 7 (v)(gf)

Spinach | 7 (v)(gf)

Mixed Greens | 7 (v)(gf)