small-plates

- house marinated olives with ciabatta 6
- little gem lettuce with pear, ubriacone cheese, lavender almonds and roasted shallot vinaigrette 12
- brussels sprouts panzanella with golden raisin montarda, calabrian chili and aged parmesan 12
- roasted delicata squash with feta cheese, urfa chili and walnuts 12
- chicken liver crostini with mint and sour cherry montarda 15
- smoke whitefish taramasalata with radish, dill and hearth baked pita 15
- potato and salted cod brandade with garlic crostini and chives 16
- charred octopus with crushed cucumber tzatziki, dill and black olive 18
- hearth baked cod with calamari, guanciale, fideo pasta and aioli 24
- roasted butcher's steak with almond romesco and charred knob onions 24
- chorizo-stuffed medjool dates with bacon and piquillo pepper tomato sauce 15

pasta

- pappardelle pasta with porcini mushroom bolognese and preserved mushrooms 17
- tagliolini pasta with pancetta, pecorino cheese, black pepper and smoked clams 18
- rigatoni pasta with smoked short rib, olives, pine nuts and fennel pollen 18
- handmade orecchiette pasta with charred broccoli, jalapeno and pistachio pesto 18

large-plates

- 'deluxe' foccacia with taleggio cheese, ricotta, truffle oil and fresh herbs 20
- nduja sausage pizza with buffalo mozzarella and honey 18
- charred cabbage with stone ground polenta, poppy seed and hazelnut gremolata 18
- whole roasted branzino with clams, saffron, leeks and spanish cider 42
- slow roasted pork shoulder with smoked garlic sausage, braised greens and apple 30
- wood oven paella with confit chicken thigh, escargot sausage, mussels and tangerine aioli 32

cheese

- cheese plate 24
  *includes: blakesville creamery lake effect (creamy, mushroomy)
  landmark creamery pecora nocciola (firm, brown buttery)
  roelli haus red rock (hard, nutty, sweet)

  *served with:
  red onion jam, honey comb and roasted grapes

wine by the bottle

2017 Terre Margaritelli “Greco di Renabianca” 26 Umbria, Italy (grechetto)
2018 Domaine des Forges “Le Moulin du Gué” 26 Savennières, France (chenin blanc)
2019 Domaine de la Croix Cru Classé 26 Côtes de Provence, France (grenache, mourvèdre, cinsault, syrah)
2017 Fitapreta “Tinto” 27 Alentejo, Portugal (aragonez, touriga nacional, almarte bouschet)
2017 Genops “Aplia” 28 Macedonia, Greece (xinomavro, limniona, mavrondi)

cocktails

(10oz, 3 servings)

- Giuliano punch 26 plantation 3 star rum, xaymaca, carpano bianco, spiced pear, cinnamon, lime

- Persimmon negroni 25 letherbee gin, apologue persimmon liqueur, antica vermouth di torino, orange bitters

beer

- Fabbrica di Pedavina Birra Dolomiti, pils Veneto, Italy, 12 oz bottle 9
- Bodegas Maset, amber ale 11 Barcelona, España, 12 oz bottle
- 18th Street Brewery Rubicon, west coast IPA Hammond, Indiana, 16 oz can
- Hopewell Brewing Company First Pils Chiago, Illinois, 16 oz can

13 march 2021