

APPETIZERS

Ahi Tuna Tartare avocado, wasabi soy emulsion, nori tempura	16
Prosciutto Wrapped Figs black mission figs, taleggio, balsamic glaze, crispy shallots, arugula	14
Octopus Confit achiote marinade, grilled anaheim pepper, charred tomatillo salsa, queso fresco crema	15
Wagyu Beef Carpaccio chilies, shallots, roasted peanuts, crispy rice, fragrant herbs	15
Polpette Milanese mondeghili veal & mortadella meatballs, tomato sauce	16
Roasted Baby Carrots blood orange, dill, goat cheese, toasted almonds	13

SALADS

Firefly Farm Salad shaved fennel, nectarines, 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	11
Pate Campagne	15
Smoked Rabbit Sausage	12

HOUSEMADE PASTA

Gnocchi al Sugo d'Anatra	24
pan-seared potato gnocchi, rohan duck ragu, parmigiano reggiano, crispy sage	
Trofie al Pesto Genovese	20
genovese basil & italian pine nut pesto	

ENTRÉES

Salmon Barigoule	27
confit artichokes, cannellini beans, white wine, grilled lemon, thyme	
Pan-Seared Mediterranean Branzino	26
herbed risotto, chervil & parsley salad, shaved bottarga	
Coquilles St. Jacques	29
seared scallops, exotic mushrooms, onion & fennel soffrito, porcini & gruyere foam	
Chkmeruli Roasted Half-Chicken	27
Georgian garlic sauce, peewee potatoes	
Grilled Hanger Steak	36
Italian salsa verde, sautéed rapini	
Seared Duck Breast	34
saffron couscous, parsnip, cherry compote	
Roasted Rack of Lamb	37
pea puree, pickled pearl onions, lamb bacon	
Bone-In Ribeye (serves two)	95
roasted fingerling potatoes, gremolata	

SIDES

Crispy Cauliflower lemon, tahini, harissa, mint	10
Risotto Fries herbed risotto, marinara, parmesean	10
Sautéed Rapini peperoncino, roasted garlic, lemon zest	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

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 d'Alsace, Dirlor-Cade, Brut Nature, France	}	\$17	
	Riesling Sekt, Eugen Muller, Brut, Germany			
	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, Belle Pente, Willamette Valley, Oregon	}	\$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, Lauerjat, 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, Verdier-Logel, Cotes du Forez, 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		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.