

STARTERS

FOCACCIA: HOUSE-MADE HERB-ENCROUTE FOCACCIA BREAD / TOMATO OIL 10

CLAMS: FRESH STEAMER CLAMS / CALABRIAN CHILI & ROASTED PEPPER CREAM SAUCE 22

CRAB & SHRIMP CAKES: CITRUS / SAFFRON REDUCTION / CHIPOTLE AIOLI 22

RACLETTE: MELTED RACLETTE CHEESE / TOASTED BREAD / HOUSE VENISON SAUSAGE / SALAMI / ROSEMARY ROASTED POTATOES 20

ROASTED MUSHROOMS: SEASONAL FARMED & FORAGED MUSHROOMS / THYME CREAM SAUCE / AGED BALSAMIC 18

FOIE GRAS: SEARED FOIE GRAS / PORK & ONION PÂTÉ / PICKLED VEGETABLES / JAM / CROSTINIS 24

CAESAR SALAD: WITH ANCHOVIES SMALL 10 OR ENTRÉE 20

CICCHETTI

PASTA WITH PROSCIUTTO AND MUSHROOMS: BRONZE DIE PRESSED BUCATINI / HOUSE CURED PROSCIUTTO / LOCALLY FORAGED MUSHROOMS 28

BOLOGNESE: BRONZE DIE PRESSED CAMPANELLI / PORK & BEEF BOLOGNESE 22

PESTO: BRONZE DIE PRESSED CAMPANELLI / PESTO 18

ENTREES

PIEROGIES: HOMEMADE POTATO PIEROGIES / HOUSE KIELBASA / SAUERKRAUT 34

LASAGNA: FRESH PASTA SHEETS / SAUSAGE BEEF & PORK BOLOGNESE / MIXED ITALIAN CHEESES / BÉCHAMEL 26

AGNOLOTTI: FOUR CHEESE RAVIOLI / PESTO CREAM SAUCE / SEASONAL ROASTED VEGETABLES / TOASTED PINE NUTS 34

EGGPLANT PARMESAN: BREADED & FRIED EGGPLANT / BRONZE DIE PRESSED BUCATINI PASTA / GARLIC ALFREDO CREAM SAUCE 24

MEATLOAF: BOAR & BISON MEATLOAF / BRONZE DIE PRESSED MACARONI & CHEESE FRITTERS / SEASONAL ROASTED VEGETABLES / PICKLE 36

HALIBUT: PAN SEARED FRESH HALIBUT / BRONZE DIE PRESSED SPAGHETTINI / LEMON PESTO ROSSO / SEASONAL ROASTED VEGETABLES 42

TENDERLOIN*: HAND-CUT BEEF TENDERLOIN / PURPLE POTATO GNOCCHI / GORGONZOLA CREAM SAUCE / DEMI-GLACE / CARAMELIZED ONIONS / SEASONAL VEGETABLES 50

LINGCOD: FRIED WA COAST LINGCOD / JASMIN RICE PILAF / MADRAS CURRY SAUCE / ROASTED TOMATOES / PINEAPPLE 38

PORK CUTLET: CASHEW ENCRUSTED PORK LOIN / BRONZE DIE PRESSED CAMPANELLI / PAPRIKA CREAM SAUCE / SEASONAL ROASTED VEGETABLES / LOCALLY FORAGED MUSHROOMS 36