

STARTERS

FOCACCIA: HOUSE-MADE HERB-ENCRUSTED FOCACCIA BREAD / TOMATO OIL **10**

CALAMARI: BREADED & FRIED CALAMARI / GARLIC CITRUS AIOLI **18**

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

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

PÂTÉE: SEARED FOIE GRAS / PORK & ONION PÂTÉE / PICKLED VEGETABLES / JAM / CROSTINIS **28**

CAESAR SALAD: WITH ANCHOVIES SMALL **10** OR ENTRÉE **20**

CICCHETTI

ALFREDO: BRONZE DIE PRESSED BUCATINI / ALFREDO SAUCE **18 W/ CHICKEN 22**

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**

EGG PLANT PARMESAN: BREADED & FRIED EGGPLANT / BRONZE DIE PRESSED BUCCATINI 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 FETTUCCINE / LEMON PESTO ROSSO / SEASONAL ROASTED VEGTABLES **42**

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

PAD WILD: BRONZE DIE PRESSED ORANGE GINGER & WHITE PEPPER PAPPARDELLE PASTA / PAD THAI PEANUT SAUCE / ROASTED JIDORI CHICKEN BREAST / BEAN SPROUTS / PEANUTS **36**

LAMB*: RED PEPPER & GRUYERE POLENTA / ROASTED LAMB LOLLIES / SEASONAL ROASTED VEGETABLES / CHIMI CHURRI / MUSHROOMS **42**

PACHERRI: BRONZE DIE PRESSED MEZZI-PACHERRI / SLOW BRAISED SHORTRIB / MUSHROOM MIX / TRUFFLE PASTE / HORSERADISH CRÈME FRAÎCHE **36**

We encourage sharing; however, we do not split entrées. 20% gratuity will be automatically applied to parties of 8 or more Consuming raw or undercooked food may increase your risk of foodborne illness. PLEASE MAKE YOUR SERVERS AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS!*