



# Annata

## CHARCUTERIE

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### MEATS

Prosciutto | Soppressata | Speck | Truffle Ham | Nduja

### IN HOUSE

Sriracha Lomo | Paté O'Day | Coppa | Shrimp Chorizo | Duck Prosciutto

### CHEESE

Délice de Bourgogne Triple Cream | Cow | France

Moliterno al Tartufo Sheep | Italy

Buche de Chèvre Goat | France

Caciocavallo di Bufala Buffalo | Italy

Burrata Cow | Italy

Montealva Goat | Spain

Penta Crème Blue Cow | Carr Valley Wisconsin

Lou Bergier Cow | Italy

Pick 3 ... 14 | Pick 5 ... 20 | Pick 7 ... 27 | Pick 12 ... 50 | Pick 16 ... 75

## ANTIPASTI

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Buche de Chèvre Brûlée Sour cherry jam. 7

Piedras de Coco 6

Roasted Herb Almonds 6

Truffle Popcorn 7

Marinated Olives 5

### TOASTS 5

Avocado Toast Torched lardo, pickled red onion.

House Paté Seasonal pepper jam.

Smoked House Ricotta Tomato, balsamic pearls.

## CICCHETTI

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Bay Blue Mussels P.E.I. Mussels, melted leeks, blue beurre blanc. 15

Tiropita Crispy filo, creamy feta, toasted sesame seed, truffle honey. 14

Charred Octopus Beet tzatziki, fregola, lemon aioli, crispy garlic, micro greens. 17

Tuna Tartare Jalapeño citrus vinaigrette, crispy wonton, soy ponzu reduction, avocado, seaweed salad. 18

Steak Crudo "Raw" prime beef, quail egg, gribiche, caper berries, crispy garlic, grana. 18

## INSALATA

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Baby Greens & Fennel Baby kale, arugula, fennel, pear, togarashi almonds, radish, limoncello vinaigrette. 15

House Salad Pickled red onion, goat cheese, baby tomato, candied pecans, brioche croutons, date vinaigrette. 14

Burrata Baby tomato, greens, slow roasted tomato vinaigrette, house crostini, basil pesto, balsamic pearls. 15

## FLATBREADS

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Mozzarella & Tomato Heirloom tomato, house mozzarella, basil pesto, balsamic reduction. 11

Fig & Pig Soppressata, speck, figs, caramelized onion, aged provolone, arugula, prosciutto. 15

Chef's Feature Ask about our featured flatbread. *Market*

## PASTAS

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Short Rib Bolognese Colina tomato sauce, garganelli pasta, cream, basil, smoked ricotta. 17

Oxtail Tortelloni Oxtail & ricotta stuffed pasta, guanciale, carrot, bone marrow brodo. 18

House Gnocchi Housemade gnocchi, pesto cream, baby tomato, grana. 16

Charred Octopus Arrabbiata Chili flakes, bucatini, colina tomato sauce. *Not available for 1/2 price Tuesdays.* 17

Sacchetti Pear & robiola filled pasta, truffle cream, grana, seasonal mushroom. 15

## MAINS

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Pesci Chef's daily inspiration. *Market*

Black Garlic Pork Shank Sweet potato polenta. 24

Filet Black angus beef, gorgonzola raviolo, sautéed greens, port wine demi. 28

M3 Mushroom & truffle risotto, leeks, seasonal mushroom, herbs, parmesan tuile, porcini honey gelato. 25

## DESSERTS

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Flourless Chocolate Cake 7

Piedras de Coco 6

House Olive Oil Cake Pistachio crème, ricotta, honey. 8