



Annata

CHARCUTERIE

PROSCIUTTO Italy
SOPPRESSATA Italy
FENNEL SALAMI Chicago
MINI CALABRESE California

CHORIZO Spain
SALAMI ROSA Italy
NDUJA Chicago
SPECK Italy

SHRIMP CHORIZO House Made
CAPICOLA House Made
SHRIMP COCKTAIL & House Made Sauce
CHEF'S DAILY PATÉ

Cheese

BAY BLUE Cow Milk | California
DELICE DE BOURGOGNE TRIPLE CREAM Cow Milk | France
MOLITERNO AL TARTUFO Sheep Milk | Italy
PRAIRIE BREEZE CHEDDAR Cow Milk | Iowa
CABLANCA Goat Milk | Netherlands
GRANA RISERVA Cow Milk | Italy
ROUGETTE Cow Milk | Germany
UBRIACO Cow Milk | Italy
GARROTXA Goat Milk | Spain
BUCHE DE CHEVRE Goat Milk | France
BARELY BUZZED Cow Milk | Utah

PICK 3 ... 14 | PICK 5 ... 20 | PICK 7 ... 27
CHEF'S PICK 12 ... 50 | CHEF'S PICK 16 ... 75

ADD EXTRA JAMS & JELLIES5

SMALL PLATES

TRUFFLE POPCORN
herbs, grana, truffle essence 6

QUATTRO FONDUTA
chef's blend of cheeses, fresh nutmeg
with assorted house breads 12

SPANISH HERB ALMONDS
herbs, salt, extra virgin olive oil 6

FOIE GRAS
duck bread pudding, bordeaux cherry gelée
hazelnut butter 20

OCTOPUS
fregola, smoked paprika, feta, lemon, crispy garlic,
meyer lemon aioli, lemon mostarda 15

TUNA CRUDO
ahi tuna, avocado, seaweed salad,
wonton crisp, yuzu ponzu vinaigrette,
wasabi aioli 16

MARINATED OLIVES
sherry vinegar, herbs, oranges, chilis, cumin 5

QUINOA FALAFEL
beet tzatziki, seasonal vegetables,
crispy garlic, lemon 14

PRAWNS & ESCABECHE
roasted pepper polenta cake, micro slaw 18

PIEDRAS
cocoa powder, chocolate dipped almonds 7

SALADS

THE BIBB
mixed boston bibb lettuce blend, pickled red onion,
crispy pancetta, dehydrated cherries, candied pecans,
gorgonzola, limoncello vinaigrette 12

HOUSE INSALATA
wild fire greens, cherry tomato, cucumber,
grana, shaved red onion, house vinaigrette 9

FARRO & BEET
farro, feta cheese, roasted beets, strawberries,
dill pollen cultured cream, house vinaigrette 13

BURRATA
mixed tomatoes, fresh basil, balsamic caviar,
crostini crowns, balsamic, basil oil 13

FLATBREADS

FIG & PIG
fig, caramelized onion, sopressata, speck, arugula,
aged provolone, prosciutto 13

MOZZ & TOMATO
heirloom tomato, fresh mozzarella,
basil pesto, balsamic reduction 10

FEATURED FLATBREAD
ask for our daily feature MKT

LARGE PLATES

MEATBALL GIGANTICA
one pound giant beef meatball filled with ricotta,
house made tomato sauce, grana & herb polenta 18

FILET
pan-seared angus tenderloin, greens,
asiago gnocchi, brunello demi,
moody blue compound butter 26 WITH FOIE 34

LOBSTER RISOTTO
arborio rice, avocado gelato, dragon cracker 23

PESCI
chef's daily fish selection MKT

GNOCCHI SORRENTINA
colina tomato sauce, chili flakes, fresh mozz, basil 14

SACCHETTI
pear & robiola filled "pasta purses",
truffle cream, seasonal mushroom, herbs 15

BRAISED PORK SHANK
black garlic & thyme jus,
prosciutto polenta 24

SHORT RIB BOLOGNESE
chef's specialty with fresh rigatoni pasta,
a splash of cream, grana 16

BAY BLUE MUSSELS
leeks, shallots, garlic,
bay blue, pancetta, toast points 16