

first course

SQUASH & CAULIFLOWER SOUP

herb oil, hazelnuts

WINTER SALAD

arugula, pomegranate, candied walnut, shaved brussels sprouts, goat cheese, fig vincotto vinaigrette

TUSCAN SALAD

spring mix, crispy chickpeas, pepperoncinis, soppressata, shaved grana padano, creamy gorgonzola dressing

KALE CAESAR SALAD

kale, salt loaf crostini-cROUTONS, shaved parmesan, balsamic-caesar dressing

second course

MUSSELS

'nduja, leek & shallot white wine broth, grilled bread

CRISPY BRUSSELS

sweet chili & honey glaze, golden raisins, toasted almonds

BURRATA

roasted cherry tomatoes, basil oil, balsamic reduction, focaccia

FRIED CALAMARI

lemon aioli, tomato tahini sauce, fresh thyme

GRILLED OCTOPUS

radicchio & cherry tomato salad, gremolata, nduja breadcrumbs

MEATBALLS

'nduja tomato sauce, herb pesto, shaved grana padano

third course

LOBSTER RAVIOLI

lobster & ricotta stuffed burnt wheat pasta, lobster sauce, chive oil

DIVER SCALLOPS

sweet potato puree, asparagus, herb panko, sweet corn sauce, basil oil

SHORTRIB RIGATONI

homemade pasta, braised short rib, cherry tomato, scallion, tomato blush sauce, pecorino romano

TRUFFLE MAFALDINE

mafaldine pasta, wild mushrooms, truffle cream sauce, fresh herbs, pecorino romano

WOOD FIRED STRIP STEAK

asparagus, peppercorn steak sauce, gorgonzola butter,

neapolitan

pizza

MARGHERITA | 17

fresh mozzarella, san marzano tomato, fresh basil, EVOO

TARTUFO | 20

asiago, ricotta, goat cheese, mushrooms, caramelized onion, truffle oil, fresh thyme

SAUSAGE | 21

ricotta, smoked mozzarella, scallions, zucchini, sausage, caramelized onions

SOPPRESSATA | 20

asiago, san marzano tomato, shishito peppers, hand sliced soppressata, chili flakes

thin crust

pizza

SQUASH | 22

ricotta, asiago, roasted butternut squash, arugula, lemon vinaigrette, culatello, lemon basil ricotta

RUCOLA | 19

garlic oil, asiago, fresh mozzarella topped with prosciutto, arugula, EVOO

BIANCO | 17

garlic oil, fresh mozzarella, asiago, oregano

SHORTRIB | 22

braised short rib, asiago, shishito peppers, red onion, pepperoncinis, calabrian chili ranch

desserts

CHOCOLATE CHESTNUT PRAILINE

espresso caramel, roasted chestnut, sea salt

NUTELLA DOUGHNUTS

fresh fruit

ESPRESSO OLIVE OIL CAKE

whipped mascarpone, espresso mocha chip gelato

EXECUTIVE CHEF WILL LANGLOIS

New Years Eve / 75 per

