



**CHEESE**

Sapore del Piave \$7  
 Scharfe Maxx \$7  
 Green Hill \$8  
 Blue D'Auvergne \$7  
 SELECTION OF 3: \$17

**CURED MEAT**

20 mth Prosciutto San Daniele \$10  
 Salami Toscano \$6  
 Finocchiona \$6  
 Salami Cotto \$7  
 SELECTION OF 3: \$16

**VEGETABLE ANTIPASTI**

Marinated Olives \$4  
 Pickled Fennel \$5  
 Giardiniera pickles \$6  
 Eggplant Caponata \$7  
 SELECTION OF 3: \$14

**CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$22**

**DINNER**

**SALADS**

**Arugula**—*Shaved radish, celery seed vinaigrette, Parmigiano*  
 \$10  
**Sugar Snap Peas**—*Pickled ramps, mache, smoked stracciatella, radishes*  
 \$13  
**Roasted Asparagus**—*Marinated corona beans, saffron yogurt, ramp pesto, olives*  
 \$12  
**Escarole**—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*  
 \$13

**APPETIZERS**

**Crudo**—*Branzino, pickled green tomatoes, toasted sunflower seeds, basil, Ligurian olive oil*  
 \$13  
**Chicken Liver Mousse**—*Strawberries, toasted hazelnuts, cocoa*  
 \$12  
**Veal Spiedini**—*Crispy veal breast, anchovy, salsa verde*  
 \$9  
**Tomato Braised Ribs**—*Fennel slaw, Calabrian chili, mint*  
 \$13

**HOUSE-MADE PASTAS**

**Strozzapreti**—*Green garlic pesto, asparagus, smoked ricotta*  
 \$17  
**Buckwheat Sardi**—*Lamb ragu, Bianco Sardo, Ligurian olive oil*  
 \$18

**SIDES**

**Polenta di riso**—*Sugarsnap peas, ramp kimchee*  
 \$7  
**Asparagus**—*Ramp dressing, toasted pistacchios*  
 \$7  
**Roasted Fennel**—*Orange, saffron, Calabrian chili*  
 \$7

**ENTRÉES**

**Chicken**—*Freekah, spring garlic, artichoke*  
 \$22  
**Lamb Loin**—*Fregola, bitter greens, lamb-ramp sausage*  
 \$25

**Whole Roasted Brook Trout**—*Lemon, olives, chili flake, parsley*  
 \$22  
**Arctic Char**—*Spinach, Oroblanco, pickled ramps, spring onion gremolata*  
 \$24