

LUNCH

CHARCUTERIE

Select Two 18 | Select Five 32
served with Chef's cheese selection, pickles, seasonal preserves, focaccia

COPPA

cured whole-muscle berkshire pork collar,
black pepper, juniper berry

SOPPRESSATA

berkshire pork, spicy pepper blend

CHICKEN LIVER MOUSSE

tart cherry jam, pickled red onion,
radish, herbs

PORK PATE

pork shoulder, currant, pistachio

BRESAOLA

dry-cured midwest american wagyu,
sea salt, black pepper, juniper, fennel

NOSTRANO

berkshire pork, pink peppercorn,
red wine, garlic

ANTIPASTI

EMILIA ROMAGNA ON A PLATE

gnocco fritto, prosciutto di parma,
fonduta, balsamico
16

BURRATA

rhubarb-fennel jam, strawberries,
grilled focaccia
20

ROASTED MUSHROOMS

Willowthorne wild mushrooms,
grana padano, pickled shallot,
fava shoots
15

MEATBALL

pomodoro, pecorino romano
5

HANDMADE PASTAS

GNOCCHI

wild boar ragu,
parmigiano reggiano, basil
18

ROTOLO

pomodoro, eggplant,
mozzarella di bufala, basil
19

BUCATINI

guanciale, pecorino romano,
calabrian chili
17

CAVATELLI

arrabbiata, kalamata olive,
parmigiano reggiano, watercress
16

FARFALLE

wild mushroom, carrot top pesto,
rabbit confit
22

MARKET SALADS

KALE & CAULIFLOWER

hen of the woods, bagna cauda,
roasted cauliflower, almonds,
pecorino romano
18

ARUGULA & CHICKEN

grape, balsamic, grana padano
21

STRACCETTI SKIRT STEAK

berry, almonds, arugula,
ricotta salata, balsamic
22

SANDWICHES

CAFE BURGER

crispy parmigiano,
onion, arugula, brioche
18

EGG SALAD

radish, fennel, focaccia
14

G.L.T

guanciale, arugula, tomato, shallot
15

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

A SERVICE CHARGE OF 20% WILL BE ADDED FOR PARTIES OF SIX OR MORE GUESTS