

FROMAGE

Manchego 10
Firm, Unpasteurized Raw Sheep's Milk

Parmigiano-Reggiano 10
Hard, Unpasteurized Cow's Milk
Aged 24 months

Murcia Al Vino 9
Semi Soft, Pasteurized Goat's Milk,
Soaked in Red Wine

Cabrales 10
Firm, Unpasteurized Cow's Milk
Blue Cheese from Northern Spain

Pierre Robert 10
Soft, Triple Crème, Pasteurized Cow's Milk

Beemster Aged Gouda XO 11
Hard, Pasteurized Cow's Milk
Aged 18 months

Selection of Three Cheeses 28

CHARCUTERIE & SALUMI

Pâté Campagne 11
Classic Country Style Pâté.

Tuscan Pâté 10
Soft Chicken Liver Mousse.

Duck Rillettes 12
Shredded Duck Confit
with Pink Peppercorn and Thyme.

Jamón Serrano 10
Spanish cured ham that is firmer and
has less fat than its Italian counterparts.

Prosciutto di Parma 11
Salt-cured aged ham from Parma, Italy.
A hint of nutty flavor from the
Parmigiano-Reggiano used in the pig's diet.

Consuming raw or undercooked meats may

APPETIZERS

Baby Arugula, Shaved Parmigiano-Reggiano,
Lemon Fennel Vinaigrette 8

Braised Kale and Mahon Cheese Empanada,
Almond Romesco 11

Patatas Bravas
Crisp Potatoes, Pimentón, Cumin Aioli, Scallions 8

Lamb Meatballs, Garbanzo Beans and Olives,
Sherry Tomato Sauce 11

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SMALL PLATES

Bacon Wrapped Cabrales Stuffed Dates 9

Roasted and Pickled Beet, Carrot and Watercress Salad,
Aged Goat Cheese, Spiced Walnuts,
Horseradish Dijon Dressing 11

Green Tomato Milanese
Marinated Burrata and Tomato Vinaigrette 12

Warm Octopus and White Bean Salad,
Charred Eggplant and Roasted Tomato 14

HOUSE MADE PASTA

Housemade Ricotta Gnocchi
Braised Escarole, White Beans and Garlic Confit 23

Pasta Pomodoro
Bucatini, Fresh Summer Tomato and Basil Sauce,
Parmigiano-Reggiano 18

Campanelle Pasta, Fennel Braised Broccoli Rabe,
Housemade Sausage, Roasted Tomato and Mozzarella 22

Pasta e Vongole
Spaghetti and Chili Flakes, Steamed Manila Clams,
White Wine and Garlic 23

Cacio e Pepe
Parmigiano-Reggiano, Black Pepper and Green Onion 18

Rigatoni, Corn, Duck Confit,
Roasted Sweet and Hot Peppers,
Housemade Ricotta Cheese 23

ENTRÉES

Braised Beef Short Rib
Chorizo and Goat Cheese Mashed Potatoes,
Peppercorn Brandy Sauce 26

Tuna Niçoise
Spice Rubbed Tuna Loin, Cucumber Relish,
Potato and Haricot Verts Salad, Soft Cooked Egg,
Olive Tapenade 24

Satis Burger - 8 oz. Prime Beef,
Brioche, Wild Mushroom, Fontina Cheese,
Port Shallot Jam, Pommes Frites 16

Moules-frites
Steamed Mussels in Yellow Chilli Broth,
French Fries with Spicy Tomato Aioli 22

Cast Iron Roasted Half Chicken
Warm Tuscan Bean and Charred Pepper Salad 24

Allen Bros. Prime Hanger Steak, Pommes Frites,
Truffle Butter or Sauce au Poivre 29*

Cauliflower "Steak"
Pan Roasted Cauliflower, Housemade Steak Sauce,
Roasted Tomato and Watercress 23

SIDE DISHES

Pommes Frites 8
Braised Escarole, White Beans, Garlic Confit 9
Risotto Milanese 9
Grilled Corn on the Cob, Smoked Paprika
and Manchego 9

Chorizo and Goat Cheese Mashed Potatoes 9
Sautéed Broccoli Rabe and Tomato 9
Grilled Squash, Eggplant Caponata 10
Sautéed Green and Wax Beans,
Toasted Almond Butter 10

THREE COURSE PRIX FIXE MENU

AVAILABLE WED, THURS & SUN \$35

Choice of Arugula Salad, Soup or Patatas
Choice of Any Pastas or Entrée*
Choice of any 2 scoops of Gelato or Sundae
*Hanger Steak \$5 Additional

Share Satis with Friends



@satisBF

Thanks for the Likes & Shares!



Vegetarian

Please let your server know of any allergies prior to ordering

\$25 Corkage Fee Per Bottle

20% Gratuity will be added for parties of 5 or more
Children's menu Available