

FOR THE TABLE

goat cheese & hazelnut honey bruschetta	8
chicken liver mousse w/ pistachio bruschetta	7
prosciutto tasting	11/16

PASTA

short rib cappellacci w/ shallot, amish butter, thyme	14
cavatelli con rapini w/ sausage, brodo, parmigiano	14
fusilli alla vodka w/ sausage	13
bavette con bottarga w/ tomatoes, chili oil, breadcrumbs	14

ENTREE

frisée w/ oil-packed tuna, mixed beans	13
black kale chicken caesar w/ parmigiano	14
panino w/ mortadella, arugula, provolone	15
salmon w/ farro, roasted beets, goat cheese	19
breaded pork loin w/ fried egg, capers, lemon	18