

Appetizers

- POPOLI POLPETTE** \$7
Ground pork and veal meatballs, smooth polenta, & pickled fresno chili
- STUFFED PIQUILLO PEPPERS** \$8
Fennel Sausage with rustic tomato sauce, goat cheese, & fresh mint
- STEAMED MUSSELS** \$13
With tomato confit, spicy cappicola, red chili flake & lemon
- FRIED CALAMARI** \$9
Lightly dusted and crispy fried with Romesco sauce & lemon aioli.
- *PAN SEARED SCALLOPS** \$14
Salsa Verde, Cecci beans, grilled asparagus, preserved lemon emulsion
- BRUSCHETTA ANTIPASTO** (4 OR 12) \$6/\$14
Traditional ~ Roma tomato, Basil, fresh mozzarella, olive oil.
Date Jam w/ crispy bacon & Maytag blue cheese.
Marinated Artichoke w/ cannellini bean puree and arugula.
Shaved Brussel Sprout w/ golden raisin, pistachio, goat cheese, lemon vinaigrette.
Chili Marinated Shrimp w/ white bean & arugula.

Salads & Soup

- RED & GOLDEN BEET SALAD** \$7
Roasted red & golden Beets, watercress, goat cheese, pistachio, red wine vinaigrette
- ARUGULA SALAD** \$6
Pickled fennel, feta cheese, candied walnuts, white balsamic vinaigrette
- CHOP SALAD** \$7
Genoa salami, provolone, ceci beans, pepperoncini, Sicilian oregano vinaigrette.
- BURRATA** \$8
Buffalo Mozzarella, shaved speck, fava beans, fresh mint, & lemon vinaigrette
- SOUP** Chef's daily selection \$4

Consumer Advisory

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your doctor or public health for information

Pasta

ORECCHIETTE	\$15
House made fennel sausage ragu, Swiss chard, pecorino	
SQUID INK SPAGHETTI	\$19
Blue Crab, oil cured tomato, fresno chili, garlic bread crumbs, and fresh mint	
*BUCCATINI CARBONARA	\$16
Pancetta, pecorino, egg yolk, cracked black pepper	
PESTO FETTUCCINE	\$19
House made fettuccine, pesto, sautéed shrimp, pine nut bread crumbs	
LINGUINE WITH CLAMS	\$18
Fresh clams, artichoke hearts, spicy chili, and crispy prosciutto	

Entrees

LEMON & THYME ROASTED 1/2 CHICKEN	\$16
Mushroom risotto, heirloom tomato, red onion, roasted chicken jus	
PAN ROASTED IOWA PORK CHOP	\$19
Sambuca braised fennel, taggiasca olives, & fennel pollen	
PANCETTA WRAPPED HALIBUT	\$28
Cannellini Beans, Swiss chard, fresh clams, lemon	
*SEARED SESAME TUNA	\$27
Roasted peppers, grilled scallion, lemon oil	
*FILET MIGNON 8oz	\$29
Yukon gold potato salad, grilled scallion, pickled mustard seed	

Sides

SAUTÉED BROCCOLI w/ LEMON & CHILI FLAKE ~ \$5	
YUKON GOLD POTATO SALAD ~ \$4	GARLIC SCENTED SPINACH ~ \$5
SAUTÉED WILD MUSHROOMS ~ \$5	CHARRED BRUSSEL SPROUTS ~ \$4
PASTA SIDE w/ HOUSE MARINARA ~ \$4	

All Entrees & Pasta served with House Salad & Bread.

Gluten Free Pasta is available ~ Please inquire for daily selections