



dinner october 2025

olives	5
castelvetroano brine (vgn) (gf)	
baguette	5
butter and sea salt (v)	
cheese & charcuterie	for 2/28 for 4/41 for 6/50
3 cheeses & 2 meats with olives	
brussels	14
chickpea spread, caramelized shallot, banana pepper, za'atar, sesama (vgn)	
wedge salad	18
blue cheese, bosc pear, bacon (gf)	
rigatoni	22
black pepper, pecorino toscano (v)	
porgy	26
mustard greens, croute d'ial, capers	
chicken confit	for one 28 / for two 34
cheesy polenta, oyster mushrooms, truffle jus (gf)	
dessert	
cheesecake	14
espresso, cinnamon anglaise, orange (v) (gf)	



consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.

after dinner

ataman	10
manzanilla sherry vermouth - Spain	
alta verde	10
assenzio bitter liqueur - Italy	
atxa sierra do orduna	10
pacharán (sloe berry-infused liqueur) - Spain	
cardamaro	10
wine based amaro - Italy	
partida creus muz	10
vermouth - Spain	
cappelletti	10
red bitter- Italy	
quinta do infantado 1816	10
ruby port - Portugal	
sfumato	10
rhubarb amaro - Italy	
pasubio	10
alpine amaro - Italy	
felsina vin santo chianti classico	27/98
sangiovese - chianti, Tuscany, Italy 2021 <i>Traditional Tuscan dessert wine. Notes of peach and tropical fruits.</i>	

