

DINNER

CICHETI & TAPAS

CREAMY SESAME HUMMUS
warm pita, braised chickpeas 9

WARM MIXED OLIVES
orange, rosemary 7

MOROCCAN SPICED MARCONA ALMONDS 6

GRILLED TOMATO BREAD
jamón serrano, olive oil 12

PAELLA ARANCINI
saffron, peas, chorizo, red pepper sauce 10

POLPETTE
meatballs, tomato sauce, house-made ricotta 13

CHICKEN LIVER MOUSSE
blackberry compote, rustic bread 13

WOOD GRILLED PORK SPIEDINI
honey, coriander, roasted apples 12

SCALLOP CRUDO*
pink grapefruit, calabrian chiles, mint 14

WISCONSIN ARTISAN CHEESE BOARD
honeycomb, house-made crackers, fruit compote 17

CHARCUTERIE BOARD
house pickles, mustard, rustic bread 18

½ CHEESE & ½ MEAT BOARD 19

FISH & SEAFOOD

OLIVE OIL BRAISED CHARRED OCTOPUS
salsa verde, preserved lemon 17

WOOD ROASTED MUSSELS
fennel, pernod, cream, saffron aioli, grilled bread 15

SMOKED BLACK COD
pimentos, rye shortbread crumbs, fresh horseradish
aged red wine vinegar 14

CHILLED GULF SHRIMP
burrata, olive oil poached green tomatoes 16

STEAMED CLAMS
smoked paprika butter, salt roasted potatoes, hominy
spanish chorizo, grilled bread 18

VEGETABLES

ROASTED BUTTERNUT SQUASH-APPLE SOUP
pumpkin seed gremolata 9

OVEN ROASTED TOMATO TARTLET
goat cheese custard, pine nuts, olives 9

SPICY BROCCOLINI
sliced garlic, chiles 8

ESCAROLE & CELERY SALAD
lemon, olive oil, fresh herbs
marcona almonds, pecorino romano 8

KALE SALAD
sunchoke puree, sugar snap peas
pickled mushrooms, pea tendrils 9

HAND MADE PASTAS

CAMPANELLE
capers, golden raisins, oregano, tomato
sardine sauce, herbed bread crumbs 19

CARROT GNOCCHI
rabbit sausage, pea shoots, carrots, rabbit demi 18

MASCARPONE CHEESE RAVIOLI
wild mushrooms, peas, brown butter, sage 19

CARBONARA
hand cut pasta, crispy pork belly
salt cured egg yolk, pecorino romano 18

PAPPARDELLE
braised pork neck ragout, ricotta salata 19

WOOD FIRED PIZZAS

MARGHERITA
tomato, fresh mozzarella, basil 16

BIANCA VERDE
cambozola, ricotta, mozzarella, cippolini
arugula, toasted garlic 16

WOOD GRILLED MUSHROOM
scamorza cheese, pesto, lemon 16

CRISPY PORK BELLY
honey roasted grapes, brie, rosemary 16

ITALIAN SAUSAGE
mozzarella, peppers, onions, basil 16

LARGE PLATES

GRILLED MERGUEZ SAUSAGE
roasted sweet potatoes, apricots, dates
black pepper-cinnamon pearl couscous, peperonata 26

CORIANDER CRUSTED WHOLE ROASTED BRANZINO*
caper butter, fingerling potatoes, celery root slaw 28

MIDDLE EASTERN ROASTED HALF CHICKEN
golden raisin-saffron couscous, apricots, tomatoes
green olives, cauliflower 25

GRILLED SWORDFISH*
creamy corn flan, curry roasted carrots, sweet tomato jam 27

HERITAGE PORK CHOP*
creamy parmesan polenta, pork confit
roasted fennel garlic jus 29

GRILLED FLORENTINE STEAK*
(serves two)
duck fat roasted potatoes, fried lemons
black truffle veal sauce 44

DINNER IS SERVED FROM 5PM-10PM SUNDAY-THURSDAY
5PM-11PM FRIDAY & SATURDAY

EXECUTIVE CHEF HEATHER TERHUNE

* PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. WHETHER DINING OUT OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*