

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 13

PAELLA ARANCINI
saffron, peas, chorizo, red pepper sauce 11

POLPETTE
meatballs, tomato sauce, house-made ricotta 14

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 24

CHARCUTERIE BOARD
house pickles, mustard, rustic bread 24

½ CHEESE & ½ MEAT BOARD 26

FISH & SEAFOOD

OLIVE OIL BRAISED CHARRED OCTOPUS
salsa verde, preserved lemon 21

WOOD ROASTED MUSSELS
fennel, Pernod, cream, saffron aioli, grilled bread 19

SMOKED BLACK COD
pimentos, rye shortbread crumbs, fresh horseradish
aged red wine vinegar 15

STEAMED CLAMS
smoked paprika butter, salt roasted potatoes, hominy
spanish chorizo, grilled bread 19

HAND MADE PASTAS

CARROT GNOCCHI
rabbit sausage, pea shoots, carrots, rabbit demi 19

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

CARBONARA
hand cut pasta, crispy pork belly
salt cured egg yolk, pecorino romano 19

PAPPARDELLE
braised pork neck ragout, ricotta salata 19

WOOD FIRED PIZZAS

MARGHERITA
tomato, fresh mozzarella, basil 17

BIANCA VERDE
cambozola, ricotta, mozzarella, cippolini
arugula, toasted garlic 17

WOOD GRILLED MUSHROOM
scamorza cheese, pesto, lemon 17

CRISPY PORK BELLY
honey roasted grapes, brie, rosemary 17

ITALIAN SAUSAGE
mozzarella, peppers, onions, basil 17

VEGETABLES

CARROT SOUP
rainbow carrots, greek yogurt 9

TOMATO TARTLET
goat cheese custard, pine nuts, olives 9

SPICY BROCCOLINI
sliced garlic, chiles 11

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

BEETS
pickled beets, cumin yogurt
pistachios, mint, basil 9

LARGE PLATES

CORIANDER CRUSTED WHOLE ROASTED BRANZINO*
caper butter, fingerling potatoes, celery root slaw 32

MIDDLE EASTERN ROASTED HALF CHICKEN
golden raisin-saffron couscous, apricots, tomatoes
green olives, cauliflower 26

GRILLED SWORDFISH*
creamy corn flan, curry roasted carrots, sweet tomato jam 31

HERITAGE PORK CHOP*
creamy parmesan polenta, pork confit
roasted fennel garlic jus 35

GRILLED FLORENTINE STEAK*
(21 oz | serves two)
duck fat roasted potatoes, fried lemons
black truffle veal sauce 48

DINNER IS SERVED FROM:
5PM-10PM MONDAY-THURSDAY
5PM-11PM FRIDAY & SATURDAY
5PM-9PM SUNDAY

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.*