



ANTIPASTI | APPETIZERS

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| FARM GREENS, HARVESTED DAILY BY NISHNABOTNA NATURALS 🌱 <i>lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 4)</i> | 7/12 |
| DANTE MEATBALLS <i>polenta & tomato sauce</i> | 14 |
| HOUSE RICOTTA & HONEY COMB 🌱 <i>mixed berry jam, pistachio & tigelle</i> | 15 |
| MUSHROOM & CELERY ROOT SOUP 🌱 <i>pickled & roasted chestnut mushrooms w/ truffle vinaigrette</i> | 13 |
| SALUMI & FROMAGGI <i>carefully curated selection of cured meats & cheeses w/ hyper-seasonal accompaniments, tigelle & focaccia</i> | 24/33 |
| CALAMARI <i>fried squid, pickled carrots & mint w/ fried leeks, potatoes & leek top aioli</i> | 17 |
| MUSSELS <i>house guanciale, garlic, chili, tomato, wine & focaccia</i> | 17 |
| BURRATA & ROE <i>sturgeon roe, blue crab, leek vinaigrette & crisp focaccia</i> | 19 |



PRIMI | PASTA | RISOTTO

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| MUSHROOM RISOTTO & WOOD-ROASTED SCALLOPS | 29 |
| BOLOGNESE <i>beef & pork ragu w/ rigatoni & grana padano (add burrata \$5)</i> | 20 |
| BUCKWHEAT BLECS & BRAISED CHICKEN <i>charred cabbage, rosemary & chicken jus</i> | 20 |
| SPINACH TAGLIATELLE & MUSHROOM RAGU 🌱 <i>grana padano & fennel pollen</i> | 20 |
| SUNDAY RAGU & LUMACHE PASTA <i>braised bison, pork, tomato & grana padano</i> | 20 |
| BEET-STAINED TORTELLINI 🌱 <i>chevre & ricotta w/ pickled beets & crispy kale</i> | 20 |
| SQUID INK TAGLIERINI w/ SHRIMP & SCALLOP <i>garlic, bread crumbs & calabrian chili</i> | 25 |
| BISON RAVIOLI <i>cipollini sugo, fried leeks & pickled onion</i> | 20 |



SECONDI | MAIN

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| WOOD-ROASTED CAULIFLOWER 🌱 <i>oyster mushrooms, leek & truffle vinaigrette</i> | 25 |
| PLUM CREEK FARM CHICKEN & GNOCCHI <i>roasted breast & braised thigh, brussels leaves & sugo</i> | 29 |
| WOOD-ROASTED BISON SIRLOIN <i>celery root gratin, leeks, black pearl oysters & bison jus</i> | 39 |
| WOOD-ROASTED HALIBUT & MUSSELS <i>fennel & tomato brodo w/ fregola sarda</i> | 40 |
| WOOD-ROASTED WILD PARTRIDGE BREAST <i>grilled snow oyster mushroom, crispy lacinato kale, olive oil potato puree w/ juniper/partridge sauce</i> | 39 |



CONTORNI | SIDES

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| WOOD-ROASTED BEETS 🌱 <i>brown sugar, bourbon, kale & pinenut</i> | 12 |
| WOOD-ROASTED BRUSSELS SPROUTS <i>house guanciale & lemon juice</i> | 12 |
| WOOD-ROASTED MUSHROOMS 🌱 <i>shittake, black pearl, chestnut & snow oyster w/ olive oil</i> | 15 |
| HOUSE-BREADS 🌱 <i>focaccia & tigelle w/ herb butter</i> | 5 |



PIZZA NAPOLETANA

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| AMORE DI CARNE <i>papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella</i> | 23 |
| ROBERTA <i>tomato sauce, spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion</i> | 21 |
| MONTEROSSO 🌱 <i>fingerling potato, garlic, rosemary, olive oil & mozzarella (white pizza)</i> | 21 |
| DIABOLO <i>soppressata, spicy sausage, Calabrian chili, garlic & mozzarella</i> | 21 |
| FUNGHI ROSSO 🌱 <i>wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella</i> | 21 |
| GIUSEPPE <i>papa's sausage, roasted red peppers, cipollini & mozzarella</i> | 21 |
| QUATTRO FROMAGGI 🌱 <i>mozzarella, ricotta, gorgonzola & grana padano w/ tomato sauce</i> | 21 |
| POLPETTE <i>sliced dante meatballs, tomato sauce, oregano, garlic, olive oil, grana padano & basil</i> | 21 |
| BIANCO <i>papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella (white pizza)</i> | 21 |



🌱 This dish is vegetarian & can possibly be prepared vegan. Please alert us to any food allergies or dietary restrictions & we will happily accommodate you.

Chef & Owner Nick Strawhecker
Executive Chef Drew Statz
Chef Dave Smyrk
Chef David Wees