



## Antipasti

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OLIVES, kalamata, castelvetro, orange, garlic, chili flake .....	7
GIARDINIERE, pickled farm vegetables.....	6
WHITE BEAN SPREAD, confit garlic, smoky rosemary, semolina toast .....	12
ANTIPASTO BOARD, local meats and cheeses .....	24

## Primi / Insalata

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WINTER TRUFFLE AND RACLETTE PANINI, Lark Meadow Farms raclette.....	16
MOZZARELLA FRITTO, parmesan, pomodoro .....	16
RIBOLLITA, vegetable stew, pancetta, thyme, focaccia .....	14
ARANCINI, fontina, pomodoro, parmesan .....	16
GRILLED BONE MARROW, pickled shallots, micro-herbs..... (amontillado sherry chaser \$10)	18
MEATBALLS, beef, ricotta, pomodoro.....	16
MUSSELS GLORIETTA, 'nduja, smoked tomato, onion, garlic, white wine, butter ....	18
CLASSIC CAESAR, torn croutons, shaved parmesan, white anchovy, lemon.....	13
TRI COLORE SALAD, kale, radicchio, winter veg, pecorino, walnut-lemon vinaigrette..	14

## Contorni

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ROASTED SQUASH, calabrian chili, ricotta salata .....	10
GRILLED BROCCOLINI, romesco .....	9
PATATA FONDUTA, raclette .....	10
SAUTEED BITTER GREENS, garlic, chili flake, lemon .....	8
GRILLED WILD MUSHROOMS, rosemary, shallot, lemon .....	12
CREAMY RED MILLS POLENTA, mascarpone, black pepper.....	9

## Handmade Pastas

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RAVIOLO D'OUVO, egg yolk stuffed, butter sauce, perigord truffle.....	45
SPAGHETTI, pomodoro, basil, parmesan, olive oil (add meatballs +8) .....	20
CAMPANELLE PICCATA, rabbit confit, capers, lemon.....	26
FETTUCINE CARBONARA, pancetta, grilled mushrooms .....	24
RICOTTA CAVATELLI, spicy sausage, brown butter, fried sage .....	26
GIGLI PUMPKIN SEED PESTO, roasted tomatoes, herb breadcrumb.....	22

## Wood-Fired

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SKUNA BAY SALMON*, cavolo nero, tomato, black garlic.....	32
CHICKEN AGRODOLCE, cabbage, calabrian chili, apple, lemon and thyme glaze.....	26
WHOLE COLORADO ROCK BASS, broccolini, romesco .....	36
SNAKE RIVER FARMS PORCHETTA, roasted squash, calabrian chili, ricotta salata ...	33
BISON OSSO BUCO, creamy polenta, gremolata, soffritto.....	35
DRY-AGED RIBEYE*, 20-22oz, bone-in, black garlic, (raclette supplement \$16).....	62
BISTECCA FIORENTINA*, salmoriglio .....	MP

## Dolce

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HOUSE MADE GELATO, two scoops .....	8
TIRAMISU, lady fingers, coffee, mascarpone .....	11
TORTA DI MELE, apple, salted caramel, whipped mascarpone .....	11
PANNA COTTA, huckleberries, almond crumble .....	11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We're fortunate to source locally from Canewater Farm, Paradise Springs Farm, Lark Meadows Farm, Snake River Farms

*Chef de Cuisine - Edgar Vargas, Sous Chef - David Serrano Rurda, General Manager - Chuck Greenwald*