

## Appetizers

frico salad  
*montasio, potato, lolla rossa*  
8

country salad  
*lardons, bleu, garlic*  
9

sausage ravioli  
*robiola, lemon, turnip tops*  
14

eggplant timbale  
*tomato concasse, olive, caponata*  
9

duck confit  
*mandarin, fennel, celery root*  
12

chicken liver mousse  
*crostini, egg mimosa, tomato*  
10

tomato-basil risotto  
*burrata*  
14

seafood salad  
*shrimp, scallops, calamari*  
13

beet & chevre napoleon  
*rocket, walnuts, balsamic*  
8



## Sides

*five dollars each*

escarole  
*chili flake garlic*

broccoli rabe & beans  
*pancetta*

smashed bliss  
*red potato cream*

butternut squash  
*brown sugar*

## Entrees

crab cakes  
*escarole, tangy lemon, potato*  
23

ricotta crispelle  
*pignoli, caramelized onion, marinara*  
17

lamb chops  
*black mission figs, butternut squash*  
26

capellini  
*frutti di mare, light saffron broth*  
21

sea scallops  
*crimson and gold flannel hash*  
23

salmon  
*artichoke, mushroom, white wine*  
21

straw & hay fettuccine  
*spinach, mushroom, dried tomato*  
18

NY strip steak  
*rosti potato, roasted shallot, porcini*  
24

cod fish  
*broccoli rabe, white beans, pancetta*  
21

chef Lou Campanaro *autumn 2010*