

LUNCH

 STARTERS

- CRISPY BRUSSELS** ^{GF}
dried pineapple, crispy pork belly, champagne vinaigrette.
- (B) COCCOLI**
whipped stracchino cheese, truffle honey, prosciutto, crispy donuts.
- TRUFFLE MAC & CHEESE**
smoked gouda, gremolata bread crumbs, truffle oil.
- GRILLED CHICKEN WINGS** ^{GF}
choice of dry rub / chili bourbon drizzle / buffalo.
- BUFFALO CREEK FARM BEEF MEATBALLS**
roasted tomato ricotta sauce, parmigiano reggiano.
- OCTOPUS PAELLA** ^{GF}
razor neck clams, saffron, bomba rice.
- LAMB & VEAL LASAGNA**
basil ricotta marinara, shaved parmesan, grilled sourdough.
- TRUFFLE FRITES** ^{GF}
- CALAMARI FRITTERS**
black pepper aioli, chimichurri, red pepper ketchup.

 SOUPS & SALADS

add chicken +3 / steak +5 / salmon +7 to any salad*

- FRENCH ONION SOUP**
melted gruyere, crostini.
- CAESAR SALAD**
baby red and green romaine, homemade caesar dressing, sourdough croutons, parmigiana reggiano.
- ARUGULA FRISEE & ROOT VEGGIE SALAD**
roasted beets, roasted heirloom carrots, goat cheese, clementine vinaigrette.
- CHOPPED KALE SALAD** ^{GF}
acorn squash, bartlett pear, spiced pumpkin seeds, mahon cheese, passion fruit vinaigrette.

 ENTREES

- 10 **SIXTY-SOUTH SALMON** ^(B) 22
spice cured salmon, blue corn polenta, roasted carrot puree, caramelized fennel, bruleed meyer lemon.
- 14 **ROASTED HALF CHICKEN** ^{GF} 17
wild mushroom risotto, grilled eggplant, chimichurri.
- 12 **STEAK AND FRITES*** ^{GF} 19
marinated flank steak served with house cut fries.
- 12 **DUCK CONFIT AND ANGEL HAIR** 17
oven roasted tomato, roasted garlic, wild mushrooms, wilted rocket, burrata.

 WOOD FIRED PIZZA

- 15 **MARGHERITA** 15
san marzano tomatoes, homemade mozzarella, fresh basil.
- 13 **ITALIAN MEATS** 16
san marzano tomatoes, speck ham, imported tuscano salami, homemade spicy pork sausage.
- 8 **TUSCAN CHICKEN** 15
shredded chicken, oven dried tomato, cream, artichoke.
- 11 **PIZZA NEGRA** 15
black dough, san marzano tomatoes, oven dried tomato, fresh buffalo mozzarella, prosciutto, arugula.

 SANDWICHES

- 10 **BUFFALO CREEK FARM CLASSIC BURGER*** 15
lettuce, tomatoes, caramelized onions, chipotle sauce, white american.
- 10 **BUFFALO CREEK FARM BARLEY MAC BURGER*** 15
tomato jam, arugula, bacon, red onion marmalade, smoked provolone, roasted garlic aioli.
- 13 **CHICKEN SALAD SANDWICH** 13
smoked chili aioli, heirloom tomatoes, arugula, toasted sub roll.
- 12 **CUBANO** 14
roasted pork, smoked virginia ham, smoked gouda, sliced pickles, dijon mustard.
- WAGYU BEEF MEATBALLS PARMIGIANO** 13
roasted tomato ricotta, parmigiano reggiano, mozzarella.
- SMOKED DRUM MELT** 14
smoked drum, black pepper aioli, local green house arugula, heirloom tomato, melted gruyere, toasted rye bread.
- ITALIAN COLD CUT** 16
tuscano salami, prosciutto, speck ham, shredded lettuce, tomato, local route 11 chips.

LUNCH

 **STARTERS**

CRISPY BRUSSELS GF
dried pineapple, crispy pork belly,
champagne vinaigrette.

(B) COCCOLI
whipped stracchino cheese, truffle honey,
prosciutto, crispy donuts.

TRUFFLE MAC & CHEESE
smoked gouda, gremolata bread crumbs, truffle oil.

GRILLED CHICKEN WINGS GF
choice of dry rub / chili bourbon drizzle / buffalo.

BUFFALO CREEK FARM BEEF MEATBALLS
roasted tomato ricotta sauce, parmigiano reggiano.

OCTOPUS PAELLA GF
razor neck clams, saffron, bomba rice.

LAMB & VEAL LASAGNA
basil ricotta marinara, shaved parmesan,
grilled sourdough.

TRUFFLE FRITES GF

CALAMARI FRITTERS
black pepper aioli, chimichurri, red pepper ketchup.

 **SANDWICHES**

BUFFALO CREEK FARM CLASSIC BURGER*
lettuce, tomatoes, caramelized onions, chipotle sauce,
white american.

BUFFALO CREEK FARM BARLEY MAC BURGER*
tomato jam, arugula, bacon, red onion marmalade, smoked
provolone, roasted garlic aioli.

CHICKEN SALAD SANDWICH
smoked chili aioli, heirloom tomatoes, arugula, toasted sub roll.

CUBANO
roasted pork, smoked virginia ham, smoked gouda, sliced
pickles, dijon mustard.

WAGYU BEEF MEATBALLS PARMIGIANO
roasted tomato ricotta, parmigiano reggiano, mozzarella.

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smoked drum, black pepper aioli, local green house arugula,
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clementine vinaigrette.

14 **CHOPPED KALE SALAD** GF 12
acorn squash, bartlett pear, spiced pumpkin seeds,
mahon cheese, passion fruit vinaigrette.

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