

FAMILY-STYLE DINNER



\$65 PER PERSON | +\$35^{PP} HOUSE WINE POURS

ROSEMARY FOCACCIA FOR THE TABLE

appetizers

CHOOSE 4 FOR THE TABLE

FRIED CALAMARI

aioli, passata sauce, pickled chili

MUSSELS

butter, shallots, white wine, charred bread

BUTCHER'S MEATBALLS

grana padano, ricotta, sauce, crusty bread

HUMMUS

harissa, dukkah, naan bread

TUSCAN KALE CAESAR

sourdough croutons, grana padano, charred lemon

ARUGULA SALAD

heirloom tomato, shaved fennel, pepitas, citrus vinaigrette

MAC & CHEESE

shells, grafton cheddar, buttered crumbs

MARGHERITA FLATBREAD

san marzano, tomato, fresh mozzarella, basil

SOPRESSATA VENETA FLATBREAD

san marzano, smoked mozzarella, poblano peppers, caramelized onion

ARTISANAL CHARCUTERIE BOARD

selection of three, mustard, pickles, focaccia

FARMSTEAD CHEESE BOARD

selection of three, membrillo, compote, crostini

mains

CHOOSE 3 FOR THE TABLE

8oz HANGER STEAK FRITES

nice lil' salad, hand cut fries

SHORT RIBS

braised collard greens, mashed potatoes, pomegranate gremolata

LAMB RAGU RIGATONI

parmigiano-reggiano, black truffle, rosemary

RISOTTO DI MARE

shrimp, crab meat, shrimp bouillan

LA FREIDA BRINED CHICKEN

roasted fingerling potatoes, natural jus, charred carrots, cipollini onions

TRUE NORTH SALMON

ginger soy glaze, spinach, butternut squash, maitake

GRILLED BRANZINO

castelvetro olives, caper persillade, peppadews, crispy broken potatoes

sides

CHEFS CHOICE OF ASSORTED

SELECTION OF SEASONAL VEGETABLES, FRIES AND MASHED POTATOES

dessert

CHEESECAKE

ASSORTED CHOCOLATE TRUFFLES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EXECUTIVE CHEF: ALEX MIXCOATL

