



CAMPAGNOLA

Bruschetta feta, Calabrian chili and Tuscan kale	9
Diver Scallop creamed leeks and herb gremolata	13
Asparagus Soup faro and lemon crème fraiche	8
Wood-fired Radicchio wrapped in bacon, basil aioli and goat cheese	9
Octopus braised gigante beans, honey, thyme and olive vinaigrette	11
Ricotta Gnocchi prosciutto cotto, sage, peas and cream	11

Caesar hearts of Romaine, white anchovy and Parmesan	8
House Greens toasted hazelnuts and aged balsamic	7
Carpaccio arugula, capers, Parmigiano-Reggiano and horseradish cream	12
Green Bean fingerling potato, pickled onion, radish, olive and egg	9
Arugula fennel, artichoke, Marcona almonds and Pecorino	8
Roasted Beet goat cheese, pistachio, watercress and orange	10

Pasta

Pappardelle Bolognese veal, pork & pancetta ragu and Parmigiano-Reggiano	20
Linguine grilled shrimp, tomato, black olive and lemon zest	21
Shells fennel sausage ragu and escarole	18
Tagliatelle wild mushroom sauce and Parmigiano-Reggiano	18
Penne buffalo mozzarella, tomato, cream and Calabrian chili	19

Meat, Fowl & Fish

Mustard-Crusted Rack of Lamb faro, braised shank, pea and mint	25
Roast Duck spaetzle and cherry agrodolce	25
Veal Scallopini polenta, marsala, cream and wild mushrooms	27
Trout melted tomato, brown butter, lemon and toasted almonds	21
Brick-Grilled Chicken glazed carrot, cippolini onion and snap pea	18
Skirt Steak escarole, roasted potato and onion marmalade	22
Salmon braised summer vegetables and preserved lemon butter	22

Vegetables

Grilled asparagus with preserved lemon	7
Sauteed greens	6
Polenta	6