



FIRST COURSE

choose one

stracciatella

pulled strands of burrata, extra virgin olive oil, italian market olives, sea salt, grilled italian loaf

cabbage & apple salad

burnt honey vinaigrette, farro, grana padano, toasted walnuts

nonna's B+V+P meatballs

taleggio polenta, 4 hour pork & san marzano tomato gravy, parmesan

wild mushroom arancini

crispy risotto balls, buffalo mozzarella filled, truffle aioli

SECOND COURSE

choose one

chicken parm

san marzano gravy, burrata, basil, spaghetti

seared bronzino

wild mushroom farro, autumn vegetables, pickled raisin, caper-lemon sauce, oregano bread crumbs

tonight's macaroni

sunday pork ragu, garlic greens, basil, olive oil bread crumbs

seared cauliflower "steak" (v) (vg)

wild mushroom farro, pickled raisin, caper-lemon sauce, oregano bread crumbs

porcini strozzapretti

roasted mushrooms, whipped ricotta, pioppino conserva, toasted hazelnuts, balsamic

DESSERT

choose one

hazelnut cannoli

ricotta, dark chocolate, toasted pistachio

tiramisu

espresso dipped lady fingers, whipped mascarpone, dark cookie crumb

wine soaked prunes

mascarpone, brown butter oat crumble

(v) vegetarian (vg) may be made vegan

FEATURED COCKTAIL

soba spritz \$15

roku gin, campari, lemon, sparkling wine