

**GLUTEN-FREE\***

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**INSALATA DRESSING**

RED WINE VINAIGRETTE, CAESAR, CREAMY GARLIC, ROASTED SHALLOT VINAIGRETTE, WHITE BALSAMIC ☒

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**ANTIPASTI & CONTORNI**

**BRUSSELS SPROUTS** ☒

OVEN-ROASTED | AGRODOLCE | PANCETTA | PUMPKIN SEEDS 10

**WHITE BEAN DIP** ☒

SMASHED HERB-ROASTED WHITE BEANS | INFUSED OLIVE OIL | EIGHT GF TOAST POINTS 10

**CHARCUTERIE PLATE** ☒

THREE CURED MEATS & CHEESES WITH ACCOMPANIMENTS | HONEYCOMB | JAM | STUFFED OLIVES  
ROASTED RED PEPPER | MOSTARDA | RED GRAPES | TAPENADE | PICKLED VEGETABLES | EIGHT GF TOAST POINTS 25

**BRUSCHETTA** ☒

BALSAMIC MARINATED TOMATOES | ROASTED GARLIC | GOAT CHEESE | BASIL | EIGHT GF TOAST POINTS 9

**\*\*CREAMY PORK BELLY POLENTA FRIES** ☒

HOUSE-MADE PEPPERED PORK BELLY IN CHEESE & HERB POLENTA | FLASH-FRIED | PARMESAN | PARSLEY | SPICY MARINARA 11

**CHEESE BOARD** ☒

THREE ARTISAN CHEESES | RED GRAPES | MOSTARDA | PICKLED VEGETABLE | SEED CRACKERS & FOUR GF TOAST POINTS 16

**WARM OLIVES** ☒

OLIVE MEDLEY | LEMON ZEST | FRESH ROSEMARY | GARLIC CONFIT | FOUR GF TOAST POINTS 9

**BAKED RICOTTA** ☒

MARINARA | HOUSE-MADE RICOTTA | OLIVE OIL | FRESH CRACKED BLACK PEPPER | PARSLEY | EIGHT GF TOAST POINTS 11

**ROASTED GOLDEN BEETS** ☒

OVEN ROASTED IN CAST IRON | HOUSE-MADE RICOTTA | SEA SALT | AGRODOLCE | TOASTED PISTACHIO 10

**TUNA CRUDO** ☒

PAN-SEARED YELLOWFIN TUNA | ARUGULA | RED ONION | LEMON THYME AIOLI | EXTRA VIRGIN OLIVE OIL | LEMON 14

**PASTA**

**BAKED LOBSTER AND SHRIMP** 🌱

LOBSTER | SHRIMP | SAUTEED MIXED VEGETABLES | CREAM | ASIAGO | MOZZARELLA & PROVOLONE | PARSLEY 18

**CHICKEN FLORENTINE** 🌱

SLICED CEDAR CHICKEN | ZUCCHINI NOODLES | CREAM | ASIAGO | SPINACH | WHITE WINE | PARSLEY 16

**NAKED ZUCCHINI NOODLES** 🌱

OLIVE OIL | SEA SALT | ZUCCHINI NOODLES | PARSLEY | BASIL | OREGANO 12

**SHRIMP & PARSLEY** 🌱

SHRIMP | PROSCIUTTO | ZUCCHINI NOODLES | CREAM | SEAFOOD STOCK | ASIAGO | PARSLEY 17

**BUTTERNUT SQUASH & PORK BELLY** 🌱

PORK BELLY | BUTTERNUT SQUASH | ZUCCHINI NOODLES | KALE & ONION | WALNUTS | GOAT CHEESE | SMOKED MAPLE SYRUP 18

**BOLOGNESE** 🌱

BEEF | VEAL | PORK | PANCETTA | ZUCCHINI NOODLES | OLIVE OIL | ASIAGO | PARSLEY 17

**BLACK AND BLUE STEAK** 🌱

BLACKENED STEAK STRIPS | CREAM | ZUCCHINI NOODLES | SHISHITO & RED PEPPER | RED ONION | GORGONZOLA | PANCETTA 18

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**ENTRATA**

**CEDAR SALMON** 🌱

8 OZ. FIRE ROASTED SALMON ON CEDAR | SEASONAL SAUTEED VEGETABLE | JASMINE RICE PILAF | LEMON 21

**SMOKED MAPLE DUCK BREAST\*** 🌱

9 OZ. DUCK BREAST | BUTTERNUT SQUASH | SPANISH ONION | SPINACH | PUFFED WILD RICE | SMOKED MAPLE SYRUP 22

**PIEDMONTESE PROSCIUTTO WRAPPED PETITE TENDER** 🌱

TWO 4 OZ. PETITE TENDER STEAKS | PROSCIUTTO | BROCCOLI | RED PEPPER GOUDA RISOTTO | ROASTED RED PEPPER | OREGANO 23

**PAN SEARED EUROPEAN WALLEYE** 🌱

8 OZ. PAN SEARED ZANDER FILET | BUTTERED BROCCOLI | JASMINE RICE PILAF | TARTAR SAUCE | PARSLEY | LEMON 20

**FRESH CATCH** 🌱

ASK SERVER | FROM THE DOCK TO OUR DOOR IN ONE DAY

SEASONAL SAUTÉED VEGETABLE | JASMINE RICE PILAF | COMPOUND BUTTER | LEMON | PARSLEY 24

\* WE ARE NOT A GLUTEN-FREE RESTAURANT AND CANNOT GUARANTEE THAT CROSS CONTAMINATION WILL NOT OCCUR DUE TO THE HANDLING OF FRESH DOUGH. OUR GLUTEN-FREE MENU ITEMS ARE PREPARED USING DEDICATED KITCHEN UTENSILS AND SURFACES. IF YOU ARE A CELIAC AND/OR HIGHLY SENSITIVE, PLEASE ADVISE YOUR SERVER.  
PLEASE NOTE THAT GLUTEN-FREE ITEMS MAY TAKE LONGER TO PREPARE.

\*\* PREPARED IN A FRYER WHERE PRODUCTS CONTAINING GLUTEN ARE ALSO PREPARED