

## SNACKS

### Prosciutto Wrapped Dates\*

Camembert, Walnuts + Honey 16.

*Enjoy with Saint George*

### Arancini

Mushroom, Parmigiano Cheese + Black Truffle 16.

*Enjoy with Lambrusco*

### Potato Croquettes

ˆNduja, Truffle Pecorino, Tomato Sauce + Pickled Vegetables 16.

*Enjoy with Champagne*

### Tuna Tartare\*

Ahi Tuna, Avocado, Pistachio, Truffle + House-Made Squid Ink Cracker 27.

*Enjoy with Rosé*

### Lobster Salad

White Onions, Marinated Tomatoes, Oranges, + Honey Lemon Vinaigrette 24.

*Enjoy with Pinot Grigio*

### Beef or Vegetable Tartare\*

Crostini, Quail Eggs, Shallots + Capers 28.

*Enjoy with Carignan*

### Burrata\*

Roasted Beets, Pears, Sunflower Seeds + Basil 24.

*Enjoy with Sauvignon Blanc*

### Crispy Pig's Ear\*

Kale, Pickled Cherry Peppers + Fried Egg 21.

*Enjoy with Champagne*

### Smoked Pork Tongue\*

Tonnato Sauce + Salad Olivier 17.

*Enjoy with Lambrusco*

### Duck Croquettes\*

Provolone, Apple, Eggplant Purée + Kimchi 15.

*Enjoy with Pinot Noir*

## SMEARS

### Bread for the Table

Bacon and Maple Syrup Butter + Sea Salt 14.

### Roasted Bone Marrow\*

Herbs, Capers, Onions + Maldon Sea Salt 27.

*Enjoy with Champagne*

### Whipped Ricotta

Pistachios, Pears, Dates, Honey, Mint 18.

*Enjoy with Chardonnay*

### Whipped Feta

Cucumber, + Marinated Tomatoes 18.

*Enjoy with Riesling*

### Pork Liver & Bacon Paté\*

Fried Sage + Grape Mostarda 19.

*Enjoy with Crémant Sparkling Rose*

### Roasted Carrot Hummus

Fried Garbanzo Beans, Pistachio Pesto, 18.

*Enjoy with Grüner Veltliner*

## VEGETABLES

### Roasted Brussel Sprouts

Bacon, Pecorino, Maple Syrup + Balsamic 18.

*Enjoy with Pinot Grigio*

### Caesar Salad

Romaine, Maple Bacon, Croutons + Pecorino 17.

*Enjoy with Chablis*

### Salt-Roasted Beets

Whipped Goat Cheese, Pistachio Butter 16.

*Enjoy with Riesling*

### Grilled Broccoli

Anchovy Vinaigrette, Garlic + Breadcrumbs 15.

*Enjoy with Vermentino*

### Fennel Salad

Shaved Fennel, Herb Salad, Sesame Seeds, Ricotta Cheese + Beet Vinaigrette 19.

*Enjoy with Pinot Grigio*

### Mushroom 3 Ways\*

Grilled King Trumpets, Pork Shitake Jus, Pickled Onions + Truffle and Mushroom Puree 20.

*Enjoy with Portuguese Red Blend*

### Roasted Piquillo Peppers

Chorizo, Almond, Roasted Red Pepper + Gremolata 19.

*Enjoy with Portuguese White*

## CURED MEATS + CHEESES

Prosciutto Crudo, 56 Month Parmigiano, Truffle Honey + House Made Bacon Jam 28.

ONE SELECTION 11 | THREE SELECTION 27

FIVE SELECTION 37 | PIG PLATTER 65

### CHEESES

\*\*Pasteurized

#### 7 YEAR CHEDDAR

Iowa | Cow | Grassy + Creamy | Hard

#### FIOR D'ARANCIA

France | Cow | Creamy + Citrusy | Soft | Blue

#### CAMEMBERT

USA | Cow | Creamy + Velvety | Soft

#### PECORINO DI MONTALCINO\*\*

Italy | Cow + Sheep | Earthy + Buttery | Semi-Firm

#### ROCCOLINO

Italy | Cow | Grassy + Herbal | Hard

#### MANCHEGO

Spain | Goat | Earthy + Herbal | Semi-Firm

#### LAURA CHENEL

USA | Sheep | Grassy + Sweet | Soft

### CURED MEATS\*

PROSCUITTO DI PARMA

MORTADELLA

BAROLO

FINOCCHIONA

TOSCANA SALAMI

CHORIZO IBERICO

## SEAFOOD

### Spanish Octopus\*

Green Beans, Potatoes + Salsa Verde 31.

*Enjoy with Albariño*

### Salmon\*

Garlic, Spinach, Cauliflower Puree + Mushrooms 32.

*Enjoy with Crémant Sparkling Rose*

### Scallops\*

King Trumpet, Parmesan Foam + Brown Butter

Vinaigrette 42.

*Enjoy with Chablis*

### Mussels\*

Leeks, Tomatoes, Pork Belly, Celery + Fennel 26.

*Enjoy with Vouvray Sparkling*

## PASTA

\*All Pastas Made in House\*

### Tagliatelle

Lamb Ragu, Cipolini Onions, Spinach,  
Manchego Cheese 26.

*Enjoy with Grenache*

### Capellaci

Mushroom, Ricotta, Artichokes + Tomato 24.

*Enjoy with Chardonnay*

### Squid Ink Chitarra

Shrimp, Scallops, Cherry Tomatoes, Green Beans 31.

*Enjoy with Portuguese White*

### Seafood Risotto

Scallops, Mussels, Shrimp, Lobster Stock  
+ Parmigiano Cheese 34.

*Enjoy with Verdejo*

### Orecchiette\*

Italian Sausage, Napa Cabbage, Rapini  
+ Calabrian Chili 23.

*Enjoy with Sangiovese*

### Ravioletto

Crescenza Cheese, Truffle, Rosemary, Garlic  
+ Porcini Mushroom Sauce 24.

*Enjoy with Chardonnay*

### Pappardelle\*

Pork & Chicken Bolognese, Sugar Snap  
Peas + Sage 23.

*Enjoy with Carignan*

### Ricotta Gnocchi\*

Pork Neckbone Gravy 21.

*Enjoy with Portuguese Red Blend*

## MEAT

### Pork Shank

Creamy Polenta, Roasted Carrots +  
Red Wine Reduction 38.

*Enjoy with Sangiovese*

### Morcilla

Lentils, Mortadella, Onions, Parsley + Chili Oil 19.

*Enjoy with Syrah*

### Crispy Chicken

Bacon, Potatoes, + Cauliflower 26.

*Enjoy with Pecorino*

### 36 Day Aged Pork Chop

Maplewood Smoked, Apple Cider Sauce  
+ Confit Vegetables 40.

*Enjoy with Tempranillo*

### Filet Mignon\*

Purple Potato Puree, Pearl Onions, Mushrooms,  
Bone Marrow Butter + Red Wine Reduction 48.

*Enjoy with Syrah*

### Pork Belly\*

Ginger Glaze, Pickled Carrot, Espresso + Frisée 29.

*Enjoy with Malbec*

### Lamb Shank

Harissa, Sweet Potato, Lemon Chimichurri + Fried  
Chickpeas 36.

*Enjoy with Cabernet Sauvignon*

### Pork Ribs\*

Harissa BBQ, Farro + Roasted Pepper Salad 27.

*Enjoy with Barbera*

### Half Duck\*

Greek Yogurt, Smoked Trout Roe + Brioche Buns 39.

*Enjoy with Pinot Noir*

### Pork Blade Steak\*

Honey, Sobrassada, Arugula + Frisée 29.

*Enjoy with Syrah*

### Milk Braised Berkshire Shoulder\*

Mashed Potatoes, Gravy + Crispy Lentils 26.

*Enjoy with Babić*

### Chicken Thigh Kebabs

Fried Smashed Potatoes + House made Tzatziki 24.

*Enjoy with Grüner Veltliner*

### Turkey Leg Confit\*

Cabbage, Fried Lentils + Agrodolce 26.

*Enjoy with Lambrusco*



Executive Chef - Effy Medrano

\*ITEMS MARKED WITH AN ASTERISK\* MAY CONTAIN PORK, MAY BE SERVED RAW AND OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, NUTS, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.