

Game Dinners

Our seasonal culinary adventure continues Thursday nights. Game dinners will feature: Antipasti , Roasted Whole Cuts of Game or Wild Fish, along with hearty, seasonal sides and country-style dessert. All served family style.

This is a unique, fun way to entertain clients, dine with friends, or celebrate with a group. \$68 per guest. Minimum six guests. Add a beer or wine paring to complete the experience \$22 beer /\$32 or \$52 wine. Reservations required.

Dinner

PIACERE

Lurisia Natural Italian Soda

6

Gasossa- Amalfi Lemon, light and refreshing

Piacer'/re (pea-a-chair-ay): Pleasure, to please, a source of delight or joy.

On the Side

6

Lamb Bacon Mashed Potatoes
Roasted Brussels Sprouts**
Bloomsdale Spinach*
Shoestring French Fries**
Grilled Cauliflower**
Creamy Polenta*
Crispy Gnocchi*
Mac ‘n Cheese*

Appetizer

Soup of the Day	5/7
Wood Oven Roasted Prawns, Shaved Lemon, Castelvetrano Olives, Garlic	12
Mussels, Iron Skillet, Sea Salt, Butter	17
Calamari, Fried, Lemon Aioli~, Cocktail Sauce	12
Humboldt Fog Goat Cheese Bruschetta, Shaved Radish, Champagne Vinaigrette	8*
Fried Okra, Aioli, Southern Dust	6**
Baked Brie, Apples, Caramelized Onion	12*
Meatballs, Marinara, Parmigiano-Reggiano	7
Oysters on the Half Shell~ please inquire for Today’s selection	6 pcs:18, 9 pcs:27, 12 pcs:36
Seafood Platter-Mussels, Grilled Calamari, Prawns in Pancetta, Smoked Salmon, Seared Scallops	32
Antipasto-	
Prosciutto Piccante, Pear, Arugula	
‘Olli’ Wild Boar Salami, Lucques Olives, Pecans	
Choose one	14
Both	22

Salad

Mixed Bitter Greens, Heirloom Chicories, Celery Root, Lemon- Thyme Vinaigrette	8**
Blue Cheese Salad, Gallia Apples, Candied Walnuts, Butter Lettuce, Walnut Vinaigrette	9*
Roasted Beet Salad, Mache, Ricotta Fritters, Champagne Vinaigrette	10*
Caesar Salad, Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano, Caesar Dressing~	9
Add White Anchovies	3

Pasta

Butternut Squash Tortelloni, Brown Butter, Arugula	11/22*
Gnocchi, Brussels Sprout Leaves, Brown Butter, ‘Olli’ Spec	9/18
Linguini, Manila Clams, Lemon Zest, Green Onion, White Wine, Butter	23
Mac’n Cheese, Orecchiette, Provolone Piccante, Green Cauliflower	18
Nudi- Housemade Ricotta Gnocchi, Fresh Herbs, Creamy Truffle Sauce	9/18*
Pasta Forno, Penne, Chicken, Sausage, Olives, Tomato, Basil, Melted Fontina	22

* Vegetarian ** Vegan
~ contains partially cooked or raw ingredients
Executive Chef Miriam Russell-Wadleigh
18% gratuity added to parties of 6 or more

Pizza

Prosciutto Pizza, Truffle Honey, Arugula	16
Caramelized Onion & Olive Pizza, Kalamata Olives	
Parmesan, Mozzarella, Fresh Thyme	15
Wild Boar Pizza, Old Fashioned Mozzarella, Parmesan, Red Sauce, Wild Boar Salami	15
Tomato Pizza, Oven Roasted Tomatoes, Old Fashioned Mozzarella, Basil	13*

Entrée

Scottish Salmon, Orzo, Pancetta, Green Beans, Lemon-Thyme Vinaigrette, Capper Berry Aioli	24
Day Boat Scallops, Seared, Potato-Celery Root Puree, Tangerines, Arugula, Shaved Fennel, Orange Burre Blanc	25
Whole Fish, Wood Fire Grilled, Fennel, Lemon, Red Onion.	35
Chicken Pot Pie, Green Beans, Carrots, Sherry, Herbs, Flaky Housemade Pie Crust	20
Herb Roasted ½ Chicken, Wood Oven, Roasted Brussels Sprout, Panzanella, Pancetta, Lemon-Rosemary Vinaigrette	23
Pork Loin Chop, Smoked, Roasted Yam, Fennel, Apple	26
Lamb Shank, Herb Spaetzle, Pan Jus	28
LambT-Bone, Wood Fire Grilled, Lemon-Mint Rub, Lamb Bacon Mashed Potatoes, Cumin Yogurt, Arugula	38
Short Rib, Porcini Jus, Creamy Polenta, Roasted Vegetables	29
NY Steak, Wood Grilled, Celery Root Gratin, Grilled Chicory (12 oz)	37
Filet Mignon, Brandied Green Peppercorn Sauce, Bloomsdale Spinach, Mashed Potatoes (8oz)	38
Flat Iron Steak, Chianti Grilled Potatoes, Grilled Cauliflower	25

Burger

Sliders, Natural Beef, Housemade Potato Bun, Lettuce, Tomato	3 Sliders 10, more 3 ea
Natural Burger, 8oz Meyer Natural Beef, Housemade Potato Roll, French Fries	14
Grilled Portobello Mushroom, Housemade Ciabatta Roll, Grilled Onions, Arugula, French Fries	12**

Add Bacon, Provolone, White Cheddar, Balsamic Onion, Blue Cheese, Avocado, Mushroom 2ea