



## STARTERS

FRIED CALAMARI 10 lemon aioli, arugula <i>gf</i>	CHAR GRILLED OCTOPUS 12 fingerling potatoes, celery, lemon <i>gf</i>
CAULIFLOWER 9 lemon, parsley, chile <i>gf</i>	FIGS & CHESTNUTS 11 burrata alla panna, saba, crostini
MEATBALLS AL FORNO 9 veal & pork meatballs, pancetta, pecorino, tomato passato	ELK TARTAR 12 seared elk, lemon, capers, red onion, parsley*
BAKED FUNDITO P'TIT BASQUE 11 gruyere & sheep's milk cheese, spanish chorizo, caramelized onions	MUSSELS 12 garlic, thyme, chile, shallots, white wine, crostini

## SOUP + SALAD

BIBB LETTUCE 8 maytag bleu cheese, fine herbs, lemon vinaigrette, toasted almonds <i>gf</i>	ITALIAN CHOPPED SALAD 8 iceburg, radicchio, cherry tomatoes, red onion, kalamata, salumi, ricotta, oregano vinaigrette <i>gf</i>
BEETS & BURRATA 9 roasted beets, burrata, walnuts, hearts of celery salad, honey rosemary vinaigrette <i>gf</i>	TUSCAN WHITE BEAN SOUP 6 white beans, pancetta, tuscan black kale, salsa verde, crostini
CAESAR SALAD 7 romaine lettuce, garlic bread crumbs, chives, parmigiano	WINTER SQUASH PORRIDGE 8 butternut squash, chestnuts, honey, black pepper <i>gf</i>

## SCRATCH PASTA

CACCIO E PEPE 12 spaghetti, black pepper, pecorino
SPAGHETTI & MEATBALLS 14 tomato passato, parmigiano
FETTUCCINE ALFREDO 17 chicken, prosciutto, mushrooms, reggiano-cream
LAMB PAPPARDELLE 18 lamb ragu, parmigiano, pecorino romano
TRADITIONAL BOLOGNESE 16 pappardelle, pork and veal bolognese, parmigiano
CARBONARA 16 spaghetti, pancetta, egg, pepper, parmigiana*

## WOOD FIRED PIZZA

MARGHERITA 11 mozzarella, basil, red sauce
FOUR CHEESE 13 fontina, mozzarella, gouda, parmigiano, fresh tomato, basil, arugula, olive oil, garlic (bianca)
PROSCIUTTO 14 prosciutto, mozzarella, arugula, olive oil, garlic (bianca)
AMERICANA 15 mozzarella, kalamata, mushroom, sausage, pepperoni, red sauce
HUMBOLDT FIG 15 caramelized onions, humboldt fog, arugula
PEPPERONI 14 pepperoni, mozzarella, san marzano tomato sauce
MUSHROOM BIANCA 13 mixed mushrooms, fontina, mozzarella, sage, olive oil, garlic (bianca)
FENNEL SAUSAGE 13 burrata, scallion, fresno chili, red sauce

## SECONDI

SHORT RIB 19 polenta, chianti, horseradish gremolata <i>gf</i>
STEAK PAESANO 25 sliced sirloin, madeira, pancetta, fingerling potatoes <i>gf</i>
NEW YORK 29 porcini rub, fingerling potatoes, broccolini, roasted tomato, garlic <i>gf</i>
CRISPY PORK SHANK 22 shank confit, white beans, bacon, cider glaze
CHICKEN MARSALA 24 half chicken, crispy prosciutto, marsala mushrooms, tuscan black kale <i>gf</i>

## SIDES

BURRATA ALLA PANNA 12 burrata, olives
WARM OLIVES <i>gf</i> 6

*gf* indicates gluten-free | gluten free pasta available +\$3 | 18% gratuity will be applied to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Indicates items that may be served raw or undercooked or contain raw or undercooked ingredients.

# ABRUZZO

ITALIAN • KITCHEN

## LIBATIONS

<b>NEGRONI</b> 9 spotted bear gin, campari, carpano antica vermouth, sherry	<b>MANHATTAN</b> 11 carpano antica vermouth, wild turkey rye, angostura bitters	<b>CAT'S CRADLE</b> 9 montgomery aquavit, aperol, galliano, fresh lemon juice
<b>ITALIAN GREYHOUND</b> 8 cynar, fresh grapefruit juice, prosecco, salt	<b>MARTINI</b> 10 spotted bear vodka, martini rossi dry vermouth, castelveltrano olives	<b>AMARETTO SOUR</b> 9 wild turkey rye, lazzaroni amaretto, fresh lemon juice, egg white
<b>INDIAN SUMMER</b> 10 spotted bear gin, st. germain, fresh grapefruit juice, peppercorn bitters	<b>OLD FASHIONED</b> 10 whistling andy whiskey, cardamaro, maple syrup, luxardo cherry	<b>UPTOWN SHUFFLE</b> 9 wild turkey rye, spotted bear coffee liqueur, maple syrup, pineapple & lemon juice
	<b>SANGRIA</b> 7 red or white <b>caraffe 30</b>	

## WHITE + ROSE

<i>glass bottle</i> BIANCO <i>TASCA D'ALMERITA</i> Sicily, Italy 8 32	<i>glass bottle</i> PROSECCO <i>AVISSI</i> Veneto, Italy NV 10 40
CHARDONNAY <i>MATCHBOOK</i> Dunnigan Hills, California 7 28	SAUVIGNON BLANC <i>ROTH</i> Sonoma County 2016 8 32
CHARDONNAY <i>RESOLUTE</i> Sonoma, California 2015 13 52	ROSE <i>CHATEAU DE FONTENILLE</i> Bordeaux, France 2016 10 40
PINOT GRIGIO <i>ASTORIA</i> Veneto, Italy 2016 7 28	TINTERO <i>CANTINE ELVIO</i> Piedmont, Italy 2016 8 32
PINOT GRIGIO <i>CANTINA DI CALDARO</i> Alto Adige, Italy 2016 10 40	VERMENTINO <i>ARGIOLAS</i> Sardinia, Italy 2016 10 40

## RED

<i>glass bottle</i> ROSSO <i>SANTA CRISTINA</i> Tuscany, Italy 2014 7 28	<i>glass bottle</i> CHIANTI CLASSICO <i>ROCCA DELLE MACIE</i> Chianti, Italy 2015 11 44
ROSSO <i>PICENO "BOCCADIGABBIA"</i> Marche, Italy 2013 10 40	MONTEPULCIANO <i>POGGIO ANIMA</i> Abruzzo, Italy 2014 8 32
CABERNET SAUVIGNON <i>SEVEN FALLS</i> Wahluke Slope, Washington 2014 10 40	PINOT NOIR <i>RODNEY STRONG</i> Russian River, California 10 40
CABERNET SAUVIGNON <i>SIGNORELLO "EDGE"14</i> Alexander Valley, California 2015 56	PINOT NOIR <i>YAMHILL ESTATE</i> Willamette, Oregon 2014 12 48
BARBERA <i>RENATO RATTI</i> Piedmont, Italy 2015 11 44	MALBEC <i>PULENTA, "LA FLOR"</i> Mendoza, Argentina 2016 10 40
BARBERA <i>CANTINE VALPANE</i> Piedmont, Italy 2014 13 52	NEBBIOLO <i>BRICCO MAGNO</i> Piedmont, Italy 12 48
RED BLEND <i>LOCATIONS</i> Italy 2014 13 52	

## BEER

### ON DRAFT

CLOTHING OPTIONAL PALE ALE	5
SHANE McCONKEY IPA	5
BLACKFOOT IPA	5
90 SHILLING AMBER	5
BITTER ROOT NUT BROWN ALE	5
FOUNDER'S BREAKFAST STOUT	5
DESCHUTES LAGER	5
SEASONAL ROTATOR	5

COORS LIGHT	3	FOUNDERS ALL DAY IPA	5
MILLER LITE	3	KETTLEHOUSE DOUBLE HAUL IPA	5
KOKANEE	3	SIERRA NEVADA PALE ALE	5
PBR TALL BOY	2.5	DALE'S PALE ALE	5
BUD LIGHT	3	BITBURGER PREMIUM PILS	5
PACIFICO	4	SAM ADAMS BOSTON LAGER	5
GT NORTHERN WHEATFISH	4	NEW BELGIUM FAT TIRE	5
DRAUGHT WORKS MY RUCA PALE ALE	4	GUINNESS	5
LEWIS & CLARK PRICKLY PEAR	4	KETTLEHOUSE COLD SMOKE	5
DESCHUTES FRESH SQUEEZED IPA	5	POOR FARMER'S CIDER	5
		BUCKLER NA	4