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## ANTIPASTI

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\* Nut Allergy

<b>Bruschetta Quattro</b>	15
Traditional tomato. Ricotta & crisp prosciutto. Mushroom pate, sautéed mushroom, truffle oil Grilled artichoke, pickled pepper, goat cheese.	
<b>Parmesan Beef Taco</b>	14
Crisp parmesan taco shell, braised beef short rib, Thyme aioli, marinated tomato, micro green.	
<b>Charred Shishito Peppers</b>	12
Charred peppers, sweet & spicy, sea salt, Agro Dolce sauce.	
<b>Mushroom Arancini</b>	12
Fried risotto ball, sautéed Shitake & Button mushrooms, Mozzarella & Parmesan cheese, Sundried tomato aioli.	
<b>Antipasti Piatti</b>	24
Imported and artisanal cheeses & meats, grilled artichoke, bruschetta, marinated olives, fig preserves & grainy mustard.	
<b>Calamari</b>	14
Calamari, sautéed, spicy Pomodoro sauce, roasted Poblano pepper.	
<b>Charred Tomato Burrata*</b>	15
Charred heirloom grape tomato, warm lemon infused olive oil, Basil pine nut pesto & fried basil.	
<b>Truffle Butter Popcorn</b>	6
Popcorn, truffle butter, & parmesan....better than the movies.	
<b>Carne Crudo</b>	15
Hand chopped beef tenderloin, lemon juice, garlic olive oil, fried capers, Peri Peri sauce, Ciabatta crostini.	
<b>Sauce's Famous Balls</b>	10
Sauce meatballs, Pomodoro sauce, fried basil, Parmesan cheese.	
<b>Oven Roasted Olives</b>	8
Orange, thyme, chili roasted Cerignola olives.	

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## INSALATA

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<b>Caesar Insalata</b>	10
Romaine hearts, crisp prosciutto, parmesan tuile, roasted garlic vinaigrette.	
<b>Caprese Insalata</b>	10
Vine ripened tomatoes, bocconcini, basil, marinated olives, lemon, olive oil, vinaigrette.	
<b>Golden Beet &amp; Watercress*</b>	10
Golden beets, green apple, watercress, sweet lemon vinaigrette, goat cheese, spiced candied pecan.	
<b>Baby Kale &amp; Delicata Squash Salad*</b>	10
Baby kale, Delicata squash, maple, Dijon vinaigrette, toasted candied pumpkin seeds.	

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## PASTA & GRANO

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☞ Corn Pasta Available

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<b>Short Rib Ragu ☞</b>	23
Braised beef short rib, Pomodoro sauce, shaved Parmesan cheese, Pappardelle pasta.	
<b>Lobster Barley Risotto</b>	28
Green pea, Mascarpone, Mozzarella & Parmesan cheeses, barley, fried lemon, chilled lobster salad.	
<b>Egg Yolk Ravioli</b>	24
Hand made egg yolk, Ricotta ravioli, fried sage, brown butter sauce, Parmesan cheese.	
<b>Gorgonzola Fusilli ☞</b>	22
Gorgonzola roasted garlic cream sauce, green peas & fried asparagus.	
<b>Spaghetti Quattro ☞</b>	24
Pomodoro sauce, garlic, chicken breast, fried parsley, black beans, chili flakes.	

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## SAUCE FAVORITES

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<b>Roasted Beef Short Rib</b>	28
Bone in oven roasted, garlic mashed potato, seasonal vegetable, beef jus.	
<b>Fried Cornish Game Hen</b>	28
Butter milk marinated, flour fried, sweet lemon sauce, warm jalapeño corn bread.	
<b>Arctic Char</b>	29
Arctic Char pan seared, wild rice, butternut squash puree, seasonal vegetable, brown butter sauce.	
<b>Lamb Chops</b>	30
Pan roasted, sautéed mushroom, carrot puree, roasted Cipollini onion, sour cherry reduction.	
<b>Veal Chop</b>	32
Pan roasted, potato Pave, seasonal vegetable, charred marinated tomato, olive oil fried basil..	

*Sauce*  
ITALIAN KITCHEN & MARKET

18% Gratuity on Reservations of 8 or Greater

We will be happy to split payments, but unfortunately are unable to accommodate separate bills.