



BRASSERIE MENU

SHARABLES

SMOKED SALMON PLATE **\$18**

dill cream cheese, capers, red onion, boiled egg, cucumbers, dill, and rye bread

YOGURT PARFAIT (V) **\$10**

vanilla honey yogurt, strawberry jam, puffed farro

BERRY BOWL (VV, GF) **\$10**

seasonal assorted berries

SALADS

SEASONAL GREENS SALAD (V, GF) **\$14**

baby kale mix, radish, grana padano, fried capers, lemon garlic dressing

+ **add chicken \$5**

+ **add shrimp \$7**

FARRO GRAIN BOWL (VV, GF) **\$14**

baby kale mix, tomatoes, cucumber, farro, roasted cauliflower, basil vinaigrette

+ **add chicken \$5**

+ **add shrimp \$7**

PINSA

roman style pizza

STRACCIATELLA & FIG **\$17**

arugula, cracked pepper, prosciutto

TRUFFLE & FINES HERBES (V) **\$17**

talleggio cheese, black truffles

SANDWICHES

served with kettle chips or side salad
and house pickle

PORCHETTA CUBANO **\$18**

french bread, house pickles, dijon, mayonnaise swiss cheese

ROSEMARY ROASTED CHICKEN **\$17**

lemon aioli, calabrian chili, parsley, red onion, vinaigrette

PRIME RIB SANDWICH **\$19**

shaved prime rib, horseradish aioli, peppadew slaw, served on a tuscan roll

GRILLED CHEESE & TOMATO SOUP DUO (V) **\$17**

three cheese blend, texas toast, roasted tomato soup

CAPRESE TOAST (V) **\$10**

burrata, tomato, basil oil, honey

+ **add smoked salmon \$5**

MAINS

QUATTRO FORMAGGI TORTELLINI (V) **\$22**

tomato cream sauce, basil oil, shaved grana padano

LASAGNA BOLOGNESE **\$25**

bolognese sauce, italian sausage, spinach béchamel, shaved grana padano

BEEF GAROFOLATO **\$27**

braised beef, mirepoix, red wine sauce, topped with puff pastry, house greens

SEASONAL QUICHE **\$17**

served with side salad

talk to your server about today's selection



LIBATIONS

COCKTAILS

“TORETTO” **\$22**
barrel aged old fashioned, cask strength

“FAT LADY” **\$22**
barrel aged manhattan, cask strength

“IL BUFFONE” **\$22**
barrel aged boulevardier

FAMILY FORTUNE **\$16**
vodka, strawberry, tarragon, coconut

VESPER MARTINI **\$16**
vodka, gin, Lillet Blanc

NEGRONI SBAGLIATO **\$16**
Tom Cat Gin, Campari, Montenegro, bubbles

FRENCH 75 **\$16**
Barr Hill Gin, lemon, bubbles

GOLD RUSH **\$16**
bourbon, honey, lemon

OLD FASHIONED **\$16**
bourbon, demerara, Angostura, orange bitters

RYE MANHATTAN **\$16**
rye whiskey, sweet vermouth, cherry

MIMOSA VALENCIANA **\$16**
vodka, tropical juice, bubbles

BLOODY MARY **\$14**
classic bloody mary

CAFE FLORIAN **\$16**
vodka, coffee liqueur, coconut

ZERO PROOF

CUCUMBER LIME-ADE **\$10**
cucumber lime cordial, seltzer

ORANGE PINEAPPLE SMASH **\$10**
fresh oj, pineapple, honey, tajin rim

SAGE & LIME SPRITZ **\$10**
fresh sage, lime cordial, seltzer

BEER

STELLA ARTOIS, LAGER **\$7**

PULASKI PILS, PILSNER **\$8**

312, WHEAT ALE **\$8**

ALL DAY, SESSION IPA **\$8**

M43, HAZY IPA **\$10**

DRAGON'S MILK, BA STOUT **\$10**

RIGHT BEE, CIDER **\$7**

HEINEKEN 0.0 **\$7**

WINE BY THE GLASS

BUBBLES

PROSECCO **\$15 | \$56**
Ca' Bolani, Friuli, Italy

SPARKLING ROSÉ **\$15 | \$56**
Gerard Bertrand Cremant, France

CHAMPAGNE **\$24 | \$92**
Bernard Remy, France

WHITES

PINOT GRIGIO **\$13 | \$48**
Garda, Veneto, Italy

SAUVIGNON BLANC **\$15 | \$56**
Amisfield, New Zealand

RIESLING **\$14 | \$52**
Albrecht Schneider, Germany

CHARDONNAY **\$15 | \$56**
Cline Vineyards, Sonoma, California

CHABLIS **\$19 | \$72**
Albert Bichot, Burgundy, France

REDS

BARBERA **\$14 | \$52**
Viberti, Piemonte, Italy

PINOT NOIR **\$18 | \$68**
Sokol Blosser, Willamette Valley, Oregon

TEMPRANILLO **\$15 | \$56**
Finca Nueva, Rioja Crianza, Spain

SANGIOVESE **\$15 | \$56**
Selvapiana, Tuscany, Italy

BORDEAUX BLEND **\$18 | \$68**
Harvey & Harriet, Paso Robles, California

CABERNET SAUVIGNON **\$19 | \$72**
Scattered Peaks, Napa Valley, California

RESERVE (VIA CORAVIN)

CHARDONNAY **\$30 | \$130**
Kistler, Sonoma Coast, 2022

SANCERRE **\$24 | \$110**
Chateau de Fontaine-Audon, France, 2023

CABERNET SAUVIGNON **\$45 | \$220**
Darioush “Signature”, Napa Valley, 2019