BRASSERIE MENU

SHARABLES

SNACK PLATE — $27
crackers, olives, grana padano, stracciatella, mortadella, seasonal fruit and vegetables

SMOKED SALMON PLATE — $18
dill cream cheese, capers, red onion, boiled egg, cucumbers, dill, and rye bread

SPINACH AND ARTICHOKE DIP — $18
focaccia crostini, havarti brulee

SEASONAL FRUIT PLATTER — $12
whipped honey

SALADS

SEASONAL GREENS SALAD (V, GF) — $14
baby kale mix, radish, grana padano, fried capers, lemon garlic dressing
+ add chicken $5
+ add shrimp $7
+ add salmon $10

FARRO GRAIN BOWL (VV, GF) — $15
baby kale mix, tomatoes, cucumber, farro, roasted cauliflower, basil vinaigrette
+ add chicken $5
+ add shrimp $7
+ add salmon $10

SEASONAL SALAD — $15
talk to your server about today's selection

PINSA

roman style pizza

STRACCIATELLA & FIG — $18
arugula, cracked pepper, prosciutto

TRUFFLE & FINES HERBES (V) — $18
taleggio cheese, black truffles

SALAMI & MOZZARELLA — $18
giardiniera, tomato sauce, basil

SANDWICHES

served with kettle chips or side salad and house pickle

PORCHETTA CUBANO — $18
french bread, house pickles, dijon, mayonnaise swiss cheese

ROASTED CHICKEN CLUB — $17
tomato, lettuce, bacon, calabrian chili aioli

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) — $12
burrata, heirloom tomato, basil oil
+ add smoked salmon $5

MAINS

QUATTRO FORMAGGI TORTELLINI (V) — $22
tomato cream sauce, basil oil, shaved grana padano

EGGPLANT LASAGNA
- spinach bechamel, grana padano $27
- Bolognese sauce $30

BEEF GAROFOLATO — $28
braised beef, mirepoix, red wine sauce, topped with puff pastry, house greens

SEASONAL QUICHE — $18
served with side salad
talk to your server about today's selection