

Sunday Supper

Zuppa Toscana

\$10

Mixed Greens Salad

parmesan dressing

\$12

Wild Boar Ragu Pappardelle

red wine, tomato sugo, wild mushrooms, fresh pecorino

\$26

Bistecca alla Fiorentina

flat iron steak, rosemary potatoes & chianti reduction

\$32

Wood Fired Whole Branzino

lemon, thyme, cannellini beans, garlic, San Marzano tomatoes

\$36

Spaghetti Carbonara

pancetta, farm egg, parmesan reggiano

\$24

Shrimp Scampi

angel hair pasta, white wine, garlic, lemon & herbs

\$28

Chicken Cacciatore

soft parmesan polenta & spinach

\$26

Housemade dessert \$9

WILD MOREL
Farm to Table