

DINNER

starter

- soup of the day 11.
inquire with your server
- pork & ricotta meatballs 15.
marinara, creamy polenta, basil, parmigiano reggiano
- burrata 17.
herb-roasted grapes, thyme, basil, parsley, aged balsamic, toasted calabrian chili oil, sourdough
- truffle arancini 15.
truffle risotto, smoked mozzarella, truffle aioli
- tuscan white bean hummus (vg) 15.
crispy artichokes, sundried tomato jam, aged balsamic, toasted focaccia
- garlic shrimp (gf) 22.
garlic butter, chili flakes, lemon zest

salad

- caesar salad 16.
romaine, garlic-parmigiano croutons, caesar dressing
- kale salad (gf/vg) 17.
lacinato kale, delicata squash, pomegranate, apples, pumpkin seeds, orange segments, citrus vinaigrette
- chopped salad 22.
romaine, calabrese salami, provolone, olives, artichoke hearts, bell peppers, chickpeas, italian herb vinaigrette
- vitality bowl (gf/vg) 16.
kale, quinoa, oranges, blueberries, avocado, spiced chickpeas, pumpkin seed hummus, acai vinaigrette

additions

- salmon 19.
- shrimp (4) 19.
- chicken breast 10.
- avocado 3.

pizza

- margherita 19.
basil, mozzarella
- funghi 22.
forest mushrooms, tuscan kale, prosciutto, mozzarella, crème fraîche, truffle oil
- pepperoni 22.
san marzano tomato, pepperoni, mozzarella

pasta

- forest mushroom bolognese (vg) 24.
roasted carrots, wilted kale, pappardelle
- orecchiette 24.
spicy italian sausage, broccoli rabe, calabrian chili butter, pangrattato
- linguine frutti di mare 32.
marinara, clams, mussels, shrimp, toasted focaccia
- spaghetti carbonara 25.
pancetta, parmesan, black peppercorn
- lasagna 30.
marinara, beef sugo, italian sausage, smoked mozzarella
- butternut squash ravioli 24.
squash purée, sage, pomegranate, parmigiano reggiano, brown butter

main

- filet of salmon 32.
farro, delicata squash, braised leeks, cranberries, grapefruit emulsion
- roasted chicken breast (gf) 26.
braised leek velouté, brussels sprouts, butternut squash, rosemary chicken jus
- ny steak (gf) 45.
10oz ny strip, wilted swiss chard, potato gratin, sauce bordelaise
- credo burger 23.
8oz beef patty, aged cheddar, thousand island, applewood smoked bacon, toasted brioche served with garlic-parmesan fries
add fried egg 3.
add avocado 3.

sides

- brussels sprouts (gf) 9.
pancetta, cranberries, lemon zest, balsamic glaze
- garlic-parmesan fries 8.

