



small plates

calamari fritti

lemon aioli 12 / 18

jumbo lump crab cakes

lemon • old bay • mustard remoulade 16

steamed edamame V gf

maldon sea salt 8

ahi tuna crisps

avocado • sesame • sweet soy 15

beef carpaccio gf

arugula • red onion • reggiano • black truffle vinaigrette 16

caramelized brussels sprouts V gf

almonds • local honey 12

parmesan crusted shrimp

lemon aioli • cocktail sauce 12 / 18

white cheddar tots V

caramelized onions • spicy ketchup 9

crispy ahi tuna springroll

somen noodles • avocado • soy • wasabi 13

roasted cauliflower V

giardiniera • mornay 14

local burrata bruschetta

speck ham • caramelized red onion jam 13

scallop lollipops

daikon sprouts • compart farms bacon
chili butter sauce 18

smaller plates

all smaller plates are V gf

butter braised green beans 6 parmesan polenta 5

wild forest mushrooms 7 ratatouille 6

grilled vegetables 6 sesame spinach 5

horseradish mashed potatoes 4

salad

ciao baby V gf

organic greens • pine nuts • local goat cheese
balsamic vinaigrette 9 / 12

heirloom grain salad V

spinach • red pepper • avocado • tomato
provolone • reggiano • lemon • evoo 11 / 15

caesar

parmigiano reggiano • grilled croutons 9 / 12

brasiliana V gf

celery • palm hearts • butter lettuce • onion
tomato • avocado • lemon vinaigrette 11 / 15

bacon & blue gf

romaine • tomato • onion • croutons
st. pete's blue cheese dressing 11 / 15

roasted beet salad V gf

wild arugula • goat cheese • toasted hazelnuts
brown butter vinaigrette 12

add to any salad

grilled chicken breast 5
filet mignon 12

parmesan crusted shrimp 9
seared ahi tuna 11

calamari fritti 8
grilled tiger shrimp 10

pizza

pepperoni 15

margherita V

fresh mozzarella • basil 13

salsiccia

molinari sicilian sausage • fresh fennel • onions 15

spicy pepperoni

local goat cheese • jalapeño 16

flatbread

pork confit

whole grain mustard sauce • pickled red onion • cilantro
gruyere • parmesan • jalapeño • pepper jelly 14

tomato & avocado V

fresh mozzarella • chili flakes 16

local wild mushroom V

parmigiano reggiano • brie • truffle oil 14

margherita V

fresh mozzarella • tomato • basil 11

fish

miso glazed salmon

stir fried grains • spinach • edamame • red bell pepper
cucumber • cilantro • ginger • scallions 30

mediterranean grilled ahi tuna ^{gf}

roasted artichokes • chickpeas • spinach
heirloom potatoes • salsa verde • kalamata olives 34

thai bbq salmon ^{gf}

sesame spinach • lime
peanuts • thai bbq sauce 30

large plates

minnesota angus filet mignon ^{gf}

butter braised green beans • mashed potatoes
6 oz. 36 / 10 oz. 42

16 oz. ribeye ^{gf}

horseradish mashed potatoes • butter braised green beans
steak house butter 44

filet mignon sandwich

roasted onion • horseradish aioli
griddled ciabatta • house cut fries 26

steak frites ^{gf}

local hanger steak • bearnaise aioli 32

pasta

housemade langoustine ravioli

pinot grigio • tomato • tarragon
lobster butter 20 / 26

spaghetti & meatballs

veal & sausage meatballs
slow cooked pomodoro sauce • reggiano 16 / 20

linguine with lamb

braised shepherd song farm lamb • tomato
red wine • reggiano 20 / 26

wild rice & mushroom risotto ^{gf}

local mushrooms • pecorino • fresh herbs • red onion
brie • rosemary gastrique 16 / 22

walleye milanese

house mashed potatoes • marinated tomatoes 30

pesto crusted sea bass

white & wasabi mashed potatoes • crispy fried onions
thai chili beurre blanc 36

seared scallops ^{gf}

parsnip puree • orange rosemary butter sauce
wild arugula • beets • grapefruit 34

shepherd song farm braised lamb shank ^{gf}

locally raised • parmesan polenta
red wine sauce • arugula 36

bacio burger

caramelized onions • provolone • tomato • pickles
"special sauce" • house-cut fries 16

compart farms pork tenderloin ^{gf}

herb crusted • parsnip puree • ratatouille
hunter's sauce 32

rotisserie chicken ^{gf}

mashed potatoes • butter braised green beans
pan jus 22

linguine di mare

tiger shrimp • clams • scallops
fresh fish • saffron tomato broth 20 / 26

tortiglioni rossa

molinari sicilian sausage • sweet peas
roasted peppers • romana rossa sauce 16 / 22

chicken pappardelle

artichoke hearts • cherry tomato • lemon
pecorino • mint • pinot grigio • chili flakes 14 / 20

beef tenderloin fettuccine

sherry • cream • local mushrooms • herb gastrique 20 / 26

*our menu changes with
the seasons featuring
local and sustainable
ingredients

^{gf} -- these items may be made with no added gluten, however,
ingredients containing gluten are present in our kitchen

^v -- vegetarian