

## Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

FEBRUARY 2<sup>nd</sup>

*Anchovy butter gnocchi sardi w/ capers, lemon & parsley, hand rolled organic semolina pasta & Parmigiano \$24*

*Wine pairing : 2021 Bianco Porticello, Tenuta di Castellaro – Sicily, Italy*

## Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint \$20

## Wednesday Pizza Night

Organic Hand Stretched Pizzas

**Margherita** – heirloom tomato sauce, fior di latte, Parmigiano & basil \$19

**Wild SK mushroom** – roasted wild & cultivated mushrooms, house crème fraiche & arugula \$23

**Prosciutto & arugula** – heirloom tomato sauce, fior di latte, Parmigiano, Italian prosciutto & dressed arugula \$22

**House made beef sausage, caramelized onion & burrata** – bacon & balsamic onions, beef sausage, semi dried tomatoes, fior di latte & fresh burrata \$26

FEBRUARY 4<sup>th</sup> FEATURE PIZZA

**Marinated pepper, artichoke & feta** – local garlic & basil marinated preserved 'Our Farm' bell peppers, grilled artichoke hearts & Castelvetrano olives, fior di latte & feta, arugula & herb aioli

## Thursday Prix Fixe Dinner Night

FEBRUARY 5<sup>th</sup>

*Roasted local carrot soup w/ browned butter & thyme*

---

*Classic beef Bourguignon w/ local bacon & roasted mushrooms, herbed potato purée*

---

*Fresh fig almond frangipane tart*