



Monday Pasta & Wine Night

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

OCTOBER 5th

Saffron Maltagliati Pasta – handmade pasta w/ a saffron butter sauce,
sautéed rapini & shaved Parmigiano \$37
Wine pairing: Umani Ronchi, Pecorino - 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 – cream roasted wild & cultivated mushrooms, house crème fraîche & arugula \$23

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

House made beef sausage, caramelized onion & burrata – heirloom tomato sauce, beef sausage,
bacon & balsamic onions, fior di latte & fresh burrata \$26

OCTOBER 7th FEATURE PIZZA

Italian Sausage Pizza – house made local pastured pork Italian sausage, roasted bell peppers,
marinated artichokes, heirloom tomato sauce, fior di latte & shave Parmigiano \$24



Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

OCTOBER 8th

Roasted local beet salad w/ crumbed chèvre & candied pecans

'French Onion' stewed local turkey w/ rich red wine demi-glace,
browned butter potato purée & roasted buttercup squash

Apple & almond fruit tart