



TO SHARE

Artisanal Cheese Board *gf*

local and global cheeses, Marcona almonds, apricot preserves, honey | 24

Cured Meat Board *gf*

cherry mustard, cornichons, spicy pickled giardiniera, Castelvetrano olives | 24

Focaccia Bites

house-made rosemary focaccia served with roasted garlic hummus, caramelized onion olive tapenade, and roasted red peppers with eggplant and basil | 18

Baked Mozzarella

wood fired, spicy San Marzano tomato sauce, Sicilian oregano, ciabatta | 16

SALAD

Niçoise *gf*

potato, egg, green bean, cherry tomato, artichoke, caperberry, olive tapenade, lemon Dijon vinaigrette | 20
add seared yellowfin tuna* | 32

Catalonian Vegetable *gf*

grilled vegetables, roasted spring onion, Marcona almond, smoked paprika, romesco dressing | 20

Local Farm Greens *gf*

mesclun greens, pea shoots, strawberries, feta, snap peas, herb & honey vinaigrette | 18

Burrata *gf*

creamy burrata, heirloom tomatoes, basil, extra virgin olive oil | 20



WOOD-FIRED PIZZA

Neapolitan Style

Cheese Pie

San Marzano tomato, mozzarella fior di latte,
Pecorino Romano, Sicilian oregano | 16

Margherita

San Marzano tomato, mozzarella di bufala,
basil, extra virgin olive oil | 18

Calabrese

San Marzano tomato, mozzarella fior di latte,
spicy Calabrian salame, Pecorino Romano | 20

Rucola

mozzarella fior di latte, Grana Padano, arugula,
cherry tomato, red onion, balsamic | 18

Giardino

mozzarella fior di latte, Grana Padano,
roasted vegetables, sweet basil evo | 20

Salsiccia

San Marzano tomato, mozzarella fior di latte,
fennel sausage, red onion, Pecorino Romano | 20

Four Seasons

San Marzano tomato, mozzarella fior di latte
artichoke / tomato & mozzarella /
mushroom / prosciutto | 22

PANINI

Served with Great Lakes Potato Chips & Pickle

Portobello Mushroom

roasted portobello, arugula, balsamic onion jam,
rosemary mayonnaise | 18

Porchetta

slow roasted pork, caramelized onions, arugula,
tomato, garlic fennel mint mayonnaise | 20

Da'Beef

Chicago-style braised beef, caramelized onions &
peppers, spicy giardiniera | 22

Caprese

heirloom tomato, mozzarella fior di latte,
sweet basil, extra virgin olive oil | 20

*Consuming raw or undercooked meats, poultry, seafood,
or eggs may increase your risk for foodborne illness



SWEETS

Citrus Panna Cotta

fresh berries | 8

Chocolate Bar

hazelnuts | 10

Fruit Crumble

seasonal | 8

House-Baked Cookie

cherry chocolate chip | 6

Palazzolo's Gelato / Sorbet

assorted flavors, one scoop | 5

two scoops | 8

DESSERT WINE

Sirius Cherry

rich dark cherry with a hint
of cinnamon | 9

Sirius Raspberry

bright red raspberry with
the warmth of brandy | 10

Sirius Red

deep berry and spice with
a touch of mocha | 9

Learn More

about our special wine and
culinary events by scanning below





WHITE & ROSÉ

wine by the glass | half carafe | full carafe

Arcturos Pinot Gris

fresh, complex, melon 10 | 19 | 38

Arcturos Sur Lie Chardonnay

crisp, citrus, unoaked 10 | 19 | 38

Arcturos Dry Riesling

peach, honeydew, ripe apple 10 | 19 | 38

Arcturos Pinot Noir Rosé

dry, delicate, strawberry 10 | 19 | 38

RED

Red House Red

soft, fruit driven blend 9 | 17 | 34

Black Star Farms Pinot Noir

bright berry, subtle oak 10 | 19 | 38

Arcturos Cabernet Franc

full, blackberry, herbal 13 | 24 | 50

Vintners Select

rich, plum, bold finish 12 | 23 | 46

SWEET & SPARKLING

Arcturos Late Harvest Riesling

sweet, lush, ripe fruit, honey 10 | 19 | 38

Bedazzled Sparkling

dry, fresh, apple, pear | 38

Delighted Sparkling

sweet rosé, juicy, fruity | 38

Hard Apple Cherry Cider

semi-sweet, cinnamon spice 9 | 17 | 34

For a complete list of our wines

and to purchase bottles, please
visit our tasting room