



TO SHARE

Artisanal Cheese Board ☆

local and global cheeses, BSF wine cherries, Marcona almonds, apricot preserves, honey | 24
add **cured meats** | 12

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
add **goat meatballs** | 8

SOUP & SALAD

Soup du Jour

chef's hearty soup of the day | 10

Niçoise *gf*

potato, egg, Brussels sprouts, sundried tomato, roasted red pepper, artichoke, olive tapenade, caperberry, red wine Dijon vinaigrette | 20
add **seared yellowfin tuna*** | 12

Beet Salad *gf*

Lakeview Hill Farm greens, roasted beets, Idyll Farms goat cheese, pickled red onion, candied pistachio, orange honey vinaigrette
small 12 | entrée 20

Apple & Farro Salad ☆

Lakeview Hill Farm greens, apples, roasted delicata squash, farro, smoke bacon lardons, aged balsamic
small 11 | entrée 18

Burrata *gf*

creamy burrata, roasted sweet peppers, warm white truffle-scented roasted garlic sauce, basil, extra virgin olive oil | 20

☆ **can be modified
for gluten-free**



WOOD-FIRED PIZZA

Neapolitan Style

gluten-free crust + 4

Cheese Pie

San Marzano tomato, mozzarella fior di latte,
Pecorino Romano, Sicilian oregano | 18

Margherita

San Marzano tomato, mozzarella di bufala,
basil, extra virgin olive oil | 20

Calabrese

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

Funghi & Rucola

mozzarella fior di latte, mushrooms, arugula,
parmigiano, shaved Montasio cheese | 20

Polpette

mozzarella fior di latte, BSF goat meatballs,
garlicky broccolini, Pecorino Romano | 22

Salsiccia

San Marzano tomato, mozzarella fior di latte,
fennel sausage, red onion, Pecorino Romano | 22

Four Seasons

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

ENTRÉE

*Choice of caramelized Brussels sprouts
or garlicky broccolini*

***Duck Cassoulet* gf**

Maple Leaf Farms duck leg confit, sausage,
pork belly, cannellini beans, potatoes | 28

***Porchetta* gf**

slow roasted pork with fennel & rosemary,
roasted smashed fingerling potatoes | 26

***Da'Beef* gf**

Chicago-style rosemary & garlic braised beef,
roasted smashed fingerling potatoes | 26

***Chicken Toscana* gf**

roasted chicken thighs, rosemary & lemon,
roasted smashed fingerling potatoes | 25

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



SWEETS

Tiramisu

mascarpone, coffee, ladyfingers | 10

Chocolate Hazelnut Bar

milk chocolate, whipped cream | 10

Carrot Cake

candied pecans, cream cheese frosting | 10

Warm Fruit Crumble

almond and spice oat crumble | 10

topped with vanilla gelato | 12

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 9 | 34

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