### WHITES

**MUSCANTI, BRUT, NV:** Girona, Spain, NV 8 • 32
harmonious & appetizing with fruity notes of apricot & melon

**LE DOLCI COLLINE, ROSE, NV 2016:** Venato, Italy 8 • 32
dry and crisp with flavors of cherry, strawberry and almond

**TENUTA LA MARCHESA, GAVI 2014:** Piedmont, Italy 9 • 36
fresh & lively with a dry finish underscored by minerality

**ROCCA DELLE MACIE, MOONLIGHT BIANCO 2015:** Tuscany, Italy 8 • 32
intense aromas of white flowers and fresh minerality

**BOTTEGA VINAIA, PINOT GRIGIO 2016:** Trentino, Italy 8 • 32
fresh, dry and flavorful with alluring floral perfume uncommon in a pinot grigio

**TANK GARAGE, CHARDONNAY 2014:** Napa, CA 9 • 36
vanilla aroma backed by citrus, with sweet oak notes & medium body

**NXNW, RIESLING 2013:** Horsehills, WA 8 • 32
crisp & clean with notes of peach & tangerine

**BERTANI, ROSE 2016:** Venato, Italy 8 • 32
dry and crisp with flavors of cherry, strawberry and almond

### REDS

**CANTINA ZACCAGNINI, MONTEPULCIANO 2012:** Tralcerto, Italy 9 • 36
elegant red, structured by fine tannins & rich with mocha, dark plum, & black licorice

**LAZY CREEK, PINOT NOIR 2015:** Anderson Valley, CA 9 • 36
bright red fruits with a hint of licorice finished by notes of spice and cherry

**FERRARI-CARANO, SIENA 2013:** Sonoma, CA 9 • 36
juicy cherry, blueberry and pomegranate with a sweet oaky finish

**MAZZEI ZISOLA, NERO D’AVOLA 2014:** Sicily, Italy 42
intense flavors of blackberry and dark cherry accented by notes of violet, black peppers and exotic spices

### BEVERAGES

**SAN PELLEGRINO** 3.5
**LEMONADE OR ORANGE JUICE** 3
**COKE, DIET COKE, SPRITE, OR CLUB SODA** 2.5
**NAPOLEON ICED TEA (SWEET OR UNSWEETENED)** 2.5
**CHAI TEA LATTE (HOT OR ICED)** 4.5
**VANILLA OR RASPBERRY CREAM SODA** 4.5
**MIGHTY LEAF HOT TEAS** 3.5
**JOE VAN GOGH DRIP COFFEE** 2.5
**DOUBLE ESPRESSO** 2.5
**AMERICANO OR MACCHIATO** 3
**DOUBLE CAPPUCCINO OR LATTE** 4.5
**MOCHA (HOT OR ICED)** 5.5
**HOT CHOCOLATE** 4.5
*add soy milk +.5
*add vanilla, chocolate, or raspberry +.5

### DESSERTS

**MOLTEN LAVA CAKE WITH WILDFLOWER HONEY GELATO & DRIED CHERRIES** 8
**ITALIAN TIRAMASU WITH KAHLUA ANGLAISE & ALMOND CANTUCCI** 7
**FRENCH APPLE TART WITH WILDFLOWER HONEY GELATO & CINNAMON DUST** 7
**LIMONCELLO RASPBERRY CAKE WITH FOREST FRUIT SORBET & CANDIED ORANGE** 7
**CHEESECAKE ALLE FRAGOLLE WITH LEMON CURD** 7
**AFFOGATO WITH WILDFLOWER HONEY GELATO, JOE VAN GOGH ESPRESSO, & CANDIED ORANGE** 6
**CHOCOLATE CHUNK OR OATMEAL CRANBERRY COOKIES** 2
**WILDFLOWER HONEY GELATO OR FOREST FRUIT SORBET WITH ALMOND CANTUCCI** 4 a scoop OR 7 two scoops
ARTISANAL CHEESE PLATE   15
dried michigan cherries, mixed nuts, seasonal fruit, cornichons, stone ground mustard, everything flat bread crackers

CHOOSE THREE: Stracchino, St. Andre, Chevre, Manchego, Gorgonzola, Burrata, Feta, Pecorino, Asiago

SMOKED SALMON PLATE   15
hard-boiled egg, diced red onion, capers, kalamata olives, pickled cucumber salad, dill cream sauce; everything flat bread crackers

GIORGIO’S MEZZE   15
roasted garlic hummus, quinoa, tabbouleh, tzatziki, stuffed grape leaves, kalamata olives, cubes feta, seasoned pita

CAPRESE PLATTER   15
torn burrata, hot house tomato, basil leaves, pesto, balsamic reduction, EVOO

BOWL OF SOUP DU JOUR & ORGANIC HOUSE SALAD   10

THE MEDICI   12
golden beets, green apple, dried cranberries, pumpkin seeds, gorgonzola, chopped brussel sprouts & kale, poppy seed vinaigrette

CHOPPED GARDEN   11
carrots, cherry tomato, avocado, northern beans, cilantro, cashews, black sesame seeds, napa & red cabbage, creamy ginger vinaigrette

WILD MUSHROOM   12
roasted mushroom, golden quinoa, fried leeks, marsala shallots, toasted hazelnuts, chevre croquette, spinach & arugula, sherry agave vinaigrette

FLORENCE PANZANELLA   11
artichoke hearts, tomatoes, black olives, red onions, grilled zucchini, parsley & basil, burrata, wheat bread, italian vinaigrette

MAPLE ROASTED SQUASH   12
acorn squash, purple sweet potato, avocado, sour cherries, candied pecans, pecorino, spinach & arugula, agrodulce, shallot vinaigrette

FALL FARRO   11
asparagus tips, green peas, roasted cauliflower, tomatoes, red onions, roasted chickpeas, feta, chopped kale, farro, champagne vinaigrette

SHORT RIB ARRABBIATA   28
braised beef short ribs, pancetta, cherry tomatoes, onions, carrots, chili flakes, asiago creamy polenta

ABBACCHIO AL FORNO   28
roasted lamb chops cooked medium, rosemary, garlic, wild mushroom fregola, baby carrots, vegetable caponatina

GRILLED SEAFOOD FRA DIAVOLO   26
sea scallops, shrimp, mussels, garlic, white wine, arrabbiata tomato sauce, shaved pecorino, linguine

BAKED COD OREGANATA   26
parmesan breaded cod, chopped oregano, grilled lemon, wild mushroom fregola, grilled winter squash

EGGPLANT PARMESAN   20
panko crusted local eggplant, basil, stracchino cheese, rustic pomodoro sauce, garlic butter linguine

WILD MUSHROOM RAVIOLI   21
smoked asparagus, roasted shitake mushrooms, caramelized onions, tomatoes, pesto cream, shaved pecorino
add chicken breast +4 or sautéed shrimp +6

APPETIZERS

SIGNATURE SALADS

ENTREES

Please speak to your server for dietary or allergen modifications.
*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% service charge will be added to parties of 6+ & for split checks