



SEASONED

RESTAURANT

GF = gluten free, DF = dairy free, V = Vegetarian

APPETIZERS

SOUP OF THE DAY 9

GNOCCHI ALLA ROMANA 13
fried semolina gnocchi, braised beef ragu, parmesan, red wine jus.

MUSHROOM FLATBREAD 14
*sautéed mushroom, caramelized onion, goat cheese *, arugula, truffle oil.*
*(V, *DF/Vegan optional)*

STEAK TARTARE 15
seared avocado, duck fat potato crisps, house pickle. (GF, DF)

GRILLED CALAMARI 13
sautéed olive & tomato, fresh radicchio, chili, lemon, olive oil. (GF, DF)

YUKON GOLD FRITES 6
hand cut Yukon gold potato, chipotle aioli.
(V, GF, DF)

SALADS

ARUGULA SALAD 10
*fresh mushroom, lemon vinaigrette, parmesan *, black pepper.*
*(GF, V, *DF/Vegan optional)*

CAESAR SALAD 12
*house-made caesar dressing, roasted garlic croutons⁺, bacon *, parmesan.*
*(*V optional, *GF optional)*

MAINS

STEAK FRITES 34
8 oz. grilled flat-iron, hand cut Yukon gold frites, chimichurri. (GF, DF)

DUCK CONFIT 28
roasted beets & brussels sprouts, warm bacon and tomato vinaigrette. (GF, DF)

OSSO BUCO 28
braised beef, marrow bone, roasted autumn vegetable, creamy polenta, gremolata.

FRESH POTATO GNOCCHI 22
*house-made pork sausage *, toasted walnuts, parmesan cream. (*V optional)*

THE BURGER 18
7 oz. beef or black-bean vegan patty, sesame bun, lettuce, tomato, caramelized onion.
(choice of fries, arugula salad, or daily soup)

- add swiss cheese +1, add bacon +1
- substitute gluten-free/vegan bun +1.50

MUSSELS 16
*white wine, roasted garlic, arugula pesto, crostini *. (DF, *GF optional)*

GRILLED SALMON 26
celery root, olive & caper caponata, pine-nut pesto. (GF, DF)

TUSCAN VEGETABLE PASTA 21
*fresh orecchiette pasta, roasted cauliflower & tomato, kale, green olive, parmesan *, olive oil. (V, *Vegan/DF optional)*