

dinner

feb 2– feb 8
inspired by northern italy

cheese and salumi plate

cheesemonger's choice 21/31

zuppe

velvet tomato 8

cheddar beer

wisconsin cheddar, moretti dark beer, smoked paprika 9

spiced carrot coconut milk, maple butter 9

kabocha squash bisque

toasted pumpkin seeds, crème fraiche 8

insalate

cube imported buffalo mozzarella

prosciutto langhirano, wild baby arugula 14

apples & fennel

speck, wild baby arugula, gegenbauer vinaigrette 11

shaved brussels sprout salad satsuma, pomegranate

seeds, toasted hazelnuts, pecorino, hazelnut vinaigrette 12

winter citrus market greens, fuerte avocado, toasted

walnuts, shaved parmesan, citrus vinaigrette 11

antipasti

braised baby octopus

charred radicchio, cipollini onion marmelata 9

mimmo's burrata

charred radicchio, candied pecans, house rosemary focaccia 14

maple braised bacon

creamy polenta, roasted cipollini 12

smoked sausage bolognese

coarse polenta, parmesan 11

buckwheat gnocchi

spicy treviso, fontina cream, parmesan 10

primi

caramelized sunchoke tortellini

english peas, chianti butter 10/16

winter greens stuffed pasta

tomato cream, parmesan 12

treviso & bacon raviolo

egg yolk, brown butter, pecorino 15

pappardelle alla montagnola veal, pork beef,

fresh cream, leeks, mushrooms, pecorino 10/16

pizze

black truffle mozzarella, fried eggs	17
cube margherita buffalo mozzarella, basil	13
braised greens roasted garlic & mascarpone, parmesan, aged balsamic	14

secondi

cube's spicy fried chicken (free-range) charred broccoli, winter squash mash, fresh lemon	28
piedmontese hanger steak sugar snap peas, rutabaga and carrot gratin, balsamic glaze	26
bone-in veal piccata creamy polenta, wilted arugula, purple brussels sprouts, meyer lemon sauce	28
branzino meyer lemon risotto, rapini, salsa verde	34
smoked pork tenderloin sauteed cabbage, apples, roasted garlic smashed potatoes	26
maine day boat scallops creamy polenta, pea tendrils, bacon vinaigrette	31

contorni

baked mac & cheese bread crumbs	8
market greens sherry vinaigrette, dried cherries, hazelnuts	7
sugar snap peas brown butter, sea salt	6
pea tendrils english peas, lemon	7
meyer lemon risotto	7
roasted purple potatoes creme fraiche, lemon, chives	6
charred broccoli lemon butter	6
olive oil roasted beets crispy herbs, goat feta	8

our dinner menu changes every thursday and is subject to change due to market availability.

we use produce from the farmer's market and our own downtown garden, organic and pesticide-free whenever possible; meats raised in a humane manner, and without the use of antibiotics. we also happily offer triple-filtered sparkling or still water free of charge. buon appetito!

*a gratuity of 20% will be added to parties of 6 or more
we charge a \$15 dollar corkage fee per bottle with a 2 bottle limit*

executive chef **erin eastland**
sous chefs **duke gervais, jimmy henry**

dolci

feb 2– feb 9

all desserts

9

cobbler duo

apple/huckleberry, strawberry/rhubarb,
tahitian vanilla bean ice cream

meyer lemon polenta "churros"

cinnamon sugar, salted caramel

milk chocolate parfait

chocolate chiffon cake, house made honeycomb

pineapple custard tart

caramelized pineapple, fresh cream

chocolate hazelnut pie

frangelico chocolate sauce, fresh cream

bevande

americano or espresso

3

cappuccino or latte

4

all teas

3

fresh mint

peony white

monkey picked black

chamomile

sweet rice

pastry chef **jun tan**