

dinner

may 17 – may 23
inspired by umbria

cheese and salumi plate

cheesemonger's choice 21/31

zuppe

velvet tomato 8

green lentil & nduja market veggies, greens, olive oil 10

ribollita

olive oil croutons, cannellini beans, tuscan kale, parmesan 9

corn chowder crispy bacon 10

insalate

cube imported buffalo mozzarella

prosciutto langhirano, wild baby arugula 14

may crunch market greens, english peas, sugar snaps,
radishes, shaved turnips, mint, toasted hazelnuts, goat cheese,
sherry vinaigrette 11

panzanella sungold tomatoes, avocado, persian cucumbers,
olive oil croutons, parsley, shallots, banyuls vinaigrette 11

warm lentil & bacon chickpeas, baby swiss chard,
sungold tomatoes, toasted walnuts, aged balsamic 12

baby kale & farro sungold tomatoes, marcona almonds,
charred treviso, feta, red wine vinaigrette 11

antipasti

braised baby octopus

charred radicchio, cipollini onion marmelata 9

mimmo's burrata braised baby fennel & leeks, house
rosemary focaccia 14

maple braised bacon

creamy polenta, roasted cipollini 12

pizzette san marzano tomato sauce, fresh goat cheese, baby
zucchini, zucchini blossoms, mint, roasted garlic oil 10

fritto misto

baby fava beans, asparagus, fiddle heads, harissa aioli 11

primi

sweet corn stuffed pasta

brown butter, bacon, chives, parmesan 14

quadrucci

veal, pork & beef bolognese, fava beans, pecorino 10/16

treviso & bacon raviolo

ricotta, egg yolk, brown butter, parmesan 15

braised piedmontese short rib raviolini

san marzano tomato sauce, parmesan 12/18

fresh spaghetti

lemon cream, english peas, walnuts, parmesan 10/16

pizze

black truffle mozzarella, fried farm eggs	17
cube margherita buffalo mozzarella, basil	13
spring vegetable mascarpone & roasted garlic cream, aged balsamic, mozzarella	16

secondi

cube's spicy fried chicken (free-range) agrodolce greens, roasted garlic mash, fresh lemon	28
piedmontese hanger steak baby broccoli, spicy onion rings, balsamic glaze	26
niman ranch pork t-bone sweet corn pudding, fiddle head ferns, salsa verde	25
wild alaskan day boat halibut spring vegetable succotash, slow roasted wong farms tomatoes	28
seared maine boutique scallops sweet corn puree, micro kale salad, bacon & balsamic vinaigrette	30

contorni

baked mac & cheese breadcrumbs	8
agrodolce greens red chard, lambs quarters, kale, spinach	7
charred broccoli lemon butter	7
spicy onion rings fresh lemon	6
charred spring veggies lemon	8
jumbo asparagus fried egg, parmesan	8
sugar snap peas brown butter, lemon	7
market vegetable succotash	7
corn pudding! aged balsamic	7

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

may 17 – may 24

all desserts

9

cobbler duo

cherry, nectarine
tahitian vanilla bean ice cream

tcho dark chocolate mousse

home made graham cracker crumbs, toasted meringue

strawberry shortcake

lemon cream, orange blossom glaze

vanilla bean cream pie

salted caramel, fresh cream

black magic cake

cream cheese frosting, chocolate sauce

bevande

espresso drink

all teas

fresh mint

peony white

monkey picked black

chamomile

sweet rice

4

3

pastry chef **jun tan**

pastry assistant **joann yan**