

# lunch

may 18– may 24  
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

## panini

buffalo mozzarella market tomato, basil pesto 12

### prosciutto

buffalo mozzarella, market tomato, basil pesto 15

chicken breast market tomato, basil pesto 12

italian tuna market tomato, basil pesto 12

## pizze

black truffle mozzarella, fried farm eggs 17

cube margherita buffalo mozzarella, basil 13

### spring vegetable

mascarpone & roasted garlic cream, aged balsamic, mozzarella 16

## **primi**

<b>sweet corn stuffed pasta</b>	
brown butter, bacon, chives, parmesan	14
<b>quadrucci</b>	
veal, pork & beef bolognese, fava beans, pecorino	10/16
<b>treviso &amp; bacon raviolo</b>	
ricotta, egg yolk, brown butter, parmesan	15
<b>braised piedmontese short rib raviolini</b>	
san marzano tomato sauce, parmesan	12/18
<b>fresh spaghetti</b>	
lemon cream, english peas, walnuts, parmesan	10/16

## **secondi**

<b>cube's spicy fried chicken</b> (free-range)	
agrodolce greens, roasted garlic mash, fresh lemon	28
<b>pork loin milanese</b> wild baby arugula salad	18
<b>chicken paillard</b> arugula, walnut and feta salad	18
<b>piedmontese burger</b> your choice of cheese, charred shallots, heirloom tomato, arugula	15

## **contorni**

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

## **bevande**

fresh homemade limonata, aranciata, iced tea	3
americano, espresso/cappuccino, latte	3/4
fresh mint tea, chamomile, peony white, sweet rice, monkey picked black	3
we happily offer triple-filtered sparkling or still water free of charge. buon appetito!	

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