

lunch

feb 3- feb 9
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

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

mortadella provolone, arugula, market tomato, mustard 14

pizze

black truffle mozzarella, fried eggs 17

cube margherita buffalo mozzarella, basil 13

braised greens roasted garlic & mascarpone, parmesan,

aged balsamic 14

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

secondi

cube's spicy fried chicken (free-range)	
charred broccoli, winter squash mash, fresh lemon	28
pork loin milanese	
wild baby arugula salad	18
chicken paillard	
arugula, walnut and feta salad	18
piedmontese burger	
your choice of cheese, charred shallots, heirloom tomato, arugula	15

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

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**