



TO SHARE

Artisanal Cheese Board

local and global cheeses, Marcona almonds,
apricot preserves, honey | 24
add cured meats | 12

Focaccia Bites

house-made rosemary focaccia served with
roasted garlic hummus, caramelized onion
olive tapenade, and roasted red peppers,
eggplant and basil] 18

Baked Mozzarella

wood-fired, spicy San Marzano tomato sauce,
Sicilian oregano, ciabatta | 16
add goat meatballs | 8

SOUP & SALAD

Soup du Jour

chef's hearty soup of the day | 10

Niçoise gf

potato, egg, broccolini, sundried tomato,
artichoke, caperberry, olive tapenade,
lemon Dijon vinaigrette | 20
add seared yellowfin tuna* | 32

Roasted Beet gf

Lakeview Hill Farm greens, roasted beets,
Idyll Farms goat cheese, pickled red onion,
orange honey vinaigrette, candied pistachio | 20

Autumn Farro gf

Lakeview Hill Farm greens,
roasted delicata squash, apples, farro,
smoked bacon lardons, aged balsamic | 18

Burrata gf

creamy burrata, roasted sweet peppers, basil,
Sicilian fresh-harvest extra virgin olive oil | 20



WOOD-FIRED PIZZA

Neapolitan Style

Cheese Pie

San Marzano tomato, mozzarella fior di latte,
Pecorino Romano, Sicilian oregano | 18

Margherita

San Marzano tomato, mozzarella di bufala,
basil, extra virgin olive oil | 20

Calabrese

San Marzano tomato, mozzarella fior di latte,
spicy Calabrian salame, Pecorino Romano | 20

Rucola

mozzarella fior di latte, Grana Padano, arugula,
sundried tomato, red onion, balsamic | 20

Polpette

San Marzano tomato, mozzarella fior di latte,
BSF goat meatballs, garlicky broccolini,
Pecorino Romano | 22

Salsiccia

San Marzano tomato, mozzarella fior di latte,
fennel sausage, red onion, Pecorino Romano | 22

Four Seasons

San Marzano tomato, mozzarella fior di latte
artichoke / tomato & mozzarella /
mushroom / prosciutto | 22

PANINI

Served with Great Lakes Potato Chips & Pickle

Portobello Mushroom

roasted portobello, arugula, balsamic onion jam,
rosemary mayonnaise | 18

Porchetta

slow roasted pork, caramelized onions,
arugula, sundried tomato,
garlic fennel mint mayonnaise | 20

Da'Beef

Chicago-style braised beef, caramelized onions &
peppers, spicy pickled giardiniera | 22

*Consuming raw or undercooked meats, poultry, seafood,
or eggs may increase your risk for foodborne illness



WHITE & ROSÉ

wine by the glass | half carafe | full carafe

Arcturos Pinot Gris

fresh, complex, melon 10 | 19 | 38

Arcturos Sur Lie Chardonnay

crisp, citrus, unoaked 10 | 19 | 38

Arcturos Dry Riesling

peach, honeydew, ripe apple 10 | 19 | 38

Arcturos Pinot Noir Rosé

dry, delicate, strawberry 9 | 34

RED

Red House Red

soft, fruit-driven blend 9 | 17 | 34

Black Star Farms Pinot Noir

bright berry, subtle oak 10 | 19 | 38

Arcturos Cabernet Franc

full, blackberry, herbal 13 | 24 | 50

Vintners Select

rich, plum, bold finish 12 | 23 | 46

SWEET & SPARKLING

Arcturos Late Harvest Riesling

sweet, lush, ripe fruit, honey 10 | 19 | 38

Bedazzled Sparkling

dry, fresh, apple, pear | 38

Delighted Sparkling

sweet rosé, juicy, fruity | 38

Hard Apple Cherry Cider

semi-sweet, cinnamon spice 9 | 17 | 34



SWEETS

Tiramisu

mascarpone, coffee, ladyfingers | 10

Chocolate Hazelnut Bar

milk chocolate, whipped cream | 10

Carrot Cake

candied pecans, cream cheese frosting | 10

Warm Fruit Crumble

almond and spice oat crumble | 10
topped with vanilla gelato | 12

House-Baked Cookie

cherry chocolate chip | 6

Palazzolo's Gelato / Sorbet

assorted flavors, one scoop | 5

two scoops | 8

DESSERT WINE

Sirius Cherry

rich dark cherry with a hint
of cinnamon | 9

Sirius Raspberry

bright red raspberry with
the warmth of brandy | 10

Sirius Red

deep berry and spice with a
touch of mocha | 9

