

dinner  
**MENU**

ken's artisan bread	3
grilled leeks in olive oil	
three oysters	7
cucumber mignonette, ponzu wasabi and horseradish cocktail sauce	
salmon gravlax carpaccio	12
radish, edamame, orange, chili oil, wonton	
baked escargot & button mushrooms	13
herb-garlic butter, almonds, parmigiano reggiano	
raclette	10
melted raclette, potato, sopressata, pickles	
roasted marrow bones	13
parsley, red onion, fresh horseradish, grilled bread	
gratin of roman-style tripe stew	10
beef tripe, tomatoes, pecorino and mint	
charcuterie board	aq

chef's five course tasting menu	60
available nightly	
standard wine paring \$25 or premium pairing \$60	
chef's 3 course tasting menu	35
available Sundays only	
includes paired wine flight	

*cheese*

ancient heritage valentine (or. sheep)	10
rhubarb compote, pistachio, umbrian truffle	
fourme d'ambert (fr. blue)	8
port-poached pear and toasted walnuts	
langres chalancey (fr. cow)	9
butternut squash and oat-pecan crumble	
bermuda triangle (ca. goat)	8
honey drizzle, apple and fried almondso	
pecorino toscano (it. sheep)	8
strawberry-pear mostarda and hazelnuts	

*salads*

grilled broccolini with crispy poached egg	12
anchovy-brown butter vinaigrette, parmigiano reggiano, basil	
roasted beet and avocado salad	10
orange, toasted pine nuts and feta	
whole roasted fava beans in the pod	10
house made ricotta, mushroom confit, mint, saba, pecorino, olive oil	
grilled bacon-wrapped dates	12
blue cheese, granny smith apple, arugula and toasted almonds	
smoked trout and cucumber salad	13
warm potatoes, braised pork belly and dill vinaigrette	
radicchio and spinach salad	11
pear, chèvre, warm pancetta vinaigrette, toasted hazelnut	

*soups*

new england style seafood chowder	9
house bacon and garlic croutons	
chilled asparagus velouté	7
umbrian black truffle, hard-boiled egg, crème fraîche, chives	

*entrées*

grilled halibut filet	27
asparagus, morel & bacon vinaigrette, creamed lentils and barley	
sautéed scallops in green curry	26
spring vegetables, pickled red onion, cilantro and toasted peanuts	
grilled maple-brined pork chop	25
crispy roasted chile polenta, hazelnut chimichurri, tomato-stewed kale	
lamb cassoulet	27
flageolet beans, lamb sausage, chop and confit with apple-entive salad	
grilled ribeye steak	30
fried potatoes, gorgonzola-creamed mustard greens, umbrian truffle salad	
braised buffalo cheeks	29
porcini, pine nut & housemade ricotta blintz, peas, three radishes salad	
roasted sunchoke and goat cheese ravioli	19
broccolini, heirloom beans, garlic confit, cashew-basil pesto broth	

**METROVINO**

Executive Chef Gregory Denton – Chef de Cuisine Gabrielle Quiñónez

20% gratuity added to parties of 6 or more. Split checks and substitutions are politely declined. Some menu items may contain raw eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.