

Starters

MARINATED OLIVES	8
mediterranean blend, feta, rosemary, citrus	
CALAMARI FRITTO	17
shrimp, pomodoro, calabrian tonnato, lemon	
CRISPY ARTICHOKEs	16
parmesan, lemon aioli, parsley	
MEATBALLS	16
beef, pork, veal, pomodoro, parmesan	
WHIPPED RICOTTA	15
housemade baguette, tomato conserva, basil	

Salads

CAESAR	14
honey gem, parmesan, breadcrumb white anchovy, caesar dressing	
ARUGULA	13
peppercorn, lemon oil, parmesan, citrus vinaigrette	
TOMATO	14
heirloom tomato, cherry tomato, goat cheese, caper, roasted shallot vinaigrette, aged balsamic	

ADDONS

*shrimp 14, steelhead 13, airline chicken 12,
veal ragu 15, bistro filet 15*

THE GALLERY & PUFFIN BAR

Bread Service

CAST IRON FOCACCIA	7
maldon sea salt, rosemary, aged balsamic & olive oil	

Artisan Pizza

gluten-free available upon request

MARGHERITA	21
tomato sauce, fresh mozzarella, basil	
PEPPERONI & SAUSAGE	23
tomato sauce, mozzarella, cup n char pepperoni, italian sausage	
MUSHROOM	22
garlic cream sauce, fior de latte, forest mushrooms, pesto, mediterranean olives	
FORMAGGIO	20
garlic cream sauce, fresh mozzarella, fontina, taleggio, lemon	
SPICY SOPPRESSATA	23
spicy tomato sauce, pepperoncini, mozzarella, red onion	

ADDONS

arugula 4, prosciutto 6, salt-cured anchovies 4

Entrees

CHICKEN PARMESAN	28
spaghetti pomodoro, mozzarella, basil	
STEELHEAD PICCATA	36
lemon butter caper sauce, marble potatoes, asparagus	
VEAL OSSO BUCO	46
creamy parmesan polenta, red wine jus, rapini	

Homemade Pasta

gluten-free available upon request

PAPPARDELLE WITH DUCK RAGU	30	GEMELLI ARRABBIATA WITH SHRIMP	34
parmesan, sage		spicy tomato sauce, fresh mozzarella	
ORECCHIETTE WITH ITALIAN SAUSAGE	24	RIGATONI CACIO E PEPE	20
prosciutto broth, rapini, chili flake, ricotta salata		parmesan broth, pecorino, peppercorn	
BUCATINI BOLOGNESE	22	SPAGHETTI POMODORO	18
beef, pork, veal, parmesan, fried basil		parmesan, basil (add meatballs \$8)	

ADDONS

shrimp 14, steelhead 13, airline chicken 12, veal ragu 15, bistro filet 15

Dessert

AFFOGATO	10	SORBETTO <i>served by the scoop</i>	8
vanilla gelato, espresso, biscotti		lemon, raspberry, mandarin	
CANNOLI	10	TIRAMISU	11
ricotta, pistachio, chocolat		mascarpone, coffee liqueur, chocolate	
GELATO <i>served by the scoop</i>	8		
vanilla, salted caramel, pistachio			

ALL PASTA AND PIZZA IS MADE IN-HOUSE DAILY USING LOCAL ARTISAN INGREDIENTS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NOT EVERY INGREDIENT IS LISTED ON THE MENU. OUR CULINARY TEAM WILL GLADLY ASSIST WITH ANY DIETARY RESTRICTIONS. INDIVIDUAL BILLING AVAILABLE FOR PARTIES OF 8 OR LESS.