

GREATER CINCINNATI RESTAURANT WEEK

\$56/person plus tax and gratuity

FIRST COURSE

Wild Mushroom Soup
Crème Fraiche, Chive Oil, Brioche Crouton

“The Blues” Salad
Fried Bluepoint Oyster, Roquefort Blue Cheese, Blueberry Vinaigrette

Lumache all’Amatriciana
Guanciale, Tomato, Red Onion, Pecorino Romano

SECOND COURSE

Seared Amish Chicken Breast
Creamy Polenta, Wilted Greens, Caramelized Onions, Chicken Jus

Grilled Branzino
Pearl Pasta Puttanesca

Braised Beef Short Ribs
Horseradish Parsnip Purée, Sautéed Swiss Chard, Braising Jus

DESSERT

Chocolate Pot de Crème
Creamy Polenta, Wilted Greens, Caramelized Onions, Chicken Jus

Pistachio Cannoli

Carrot Cake



OYSTERS

On the Half-Shell* (*df,gf*) mp
Served with Mignonette, House Hot Sauce, Lemon

Rockefeller Style 5 ea

CONSERVAS

Please inquire about our rotating selection of
tinned fish from Spain.

All conservas are served with arugula,
Castelveltrano olives, capers, sauce romesco, &
grilled Allez Bakery shourdough mp

MEATS & CHEESES

All charcuterie boards are served with crostonis
and daily house accompaniments (*gluten-free crackers* + 4)

Coose 2 - 16 / Choose 4 - 29 / Choose 6 - 42

Capicola Italy - Pork

Bresaola Italy - Beef

Finocchiona Italy - Pork

Prosciutto di Parma Italy - Pork

House Boursin Madisonville, OH - Cow’s Milk

Taleggio Italy - Cow’s Milk

Beemster Gouda The Netherlands - Sheep’s Milk

Point Reyes “Toma” California - Cow’s Milk

BREAD

Grilled Allez Bakery Sourdough 9
Served with Roasted Bone Arrow Butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.