

# salt & vine

## ANTIPASTI

<b>GRANDMA'S MEATBALLS</b>	19	<b>WOOD-OVEN ROASTED OYSTERS</b>	21
pork, veal, and beef blend meatballs, spicy red sauce, herbed ricotta, parmesan, focaccia		garlic butter, bread crumbs, citrus, parsley, shaved parmesan	
<b>FRIED ARTICHOKES</b>  	17	<b>BEEF CARPACCIO*</b>	23
fried artichoke halves, tarragon reduction aioli, parmesan		truffle aioli, parmesan crisp, pickled red pearl onion, parsley-lemon salad, warm flatbread	
<b>HOUSE-MADE FOCACCIA</b> 	5	<b>RICOTTA SCILIANA</b> 	20
whipped butter, spring onions, lemon, cracked black pepper		wood oven roasted cremini mushrooms, green asparagus, charred cipolini onions, sherry reduction, warm flatbread	
<b>PIATTO DI BURRATA</b> 	23	<b>HAMACHI CRUDO*</b> 	22
spring pea & pine nut relish, preserved strawberries, mint, pea tendrils, warm flatbread		citrus supremes, red pearl onion, fresno chilies, castelvetro olives, extra virgin olive oil	
<b>ARANCINI</b> 	13	<b>CHEESE &amp; CHARCUTERIE</b>	pick 3   24 pick 4   27 pick 5   30
three fried risotto croquettes, smoked mozzarella, spicy tomato sauce		served with marinated olives, pickled red onion, Marcona almonds, seasonal jam, flatbread	
<b>PRINCE EDWARD ISLAND MUSSELS</b>	21	<b>Formaggio</b> 	
house-made N'Duja, garlic, white wine, cherry tomato, butter, grilled focaccia		Point Reyes Bleu Cheese   Robiola   Humboldt-Fog   Clothbound Cheddar	
<b>CAST IRON GARLIC SHRIMP</b>	21	<b>Salumi</b>	
garlic, shallots, white wine, lemon, butter, fresh herbs, grilled focaccia		Freshly Sliced Prosciutto   Braised Pancetta (served warm)   Calabrese Salami	

## CAVIALE

6 grams of your choice of caviar, served on crispy potato rosti with stracciatella and chives

*Smoked Trout caviar\** 

smokey, rich, slightly briny  
16

*American Sturgeon caviar\** 

nutty, buttery, slightly sweet  
20

*Siberian Royal caviar\** 

creamy, subtle, refined taste  
24

*The Gran Campionatore\** 

A composed selection of our three signature Caviar bites  
36

## INSALATE

salad compliments: shrimp +12 | salmon +14 | chicken +10 | steak\* +20

<b>CAESAR*</b>	15	<b>BABY GEM SALAD</b> 	20
romaine hearts, garlic croutons, blistered cherry tomatoes, white anchovy, egg		warm braised pancetta, Point Reyes Bleu Cheese, pickled red onion, radishes, roasted cherry tomatoes, Italian green goddess dressing	
<b>BRICK OVEN BEETS</b>  	15	<b>MARKET SALAD</b> 	14
baby spinach, strawberries, toasted pistachios, charred goat cheese, citrus vinaigrette		Lollo rossa lettuce, shaved asparagus, heirloom carrots, radishes, focaccia croutons, aged sherry vinaigrette, ricotta salata	
<b>ASPARAGUS &amp; PROSCUITTO SALAD</b>	19		
arugula, green asparagus, shaved red onion, soft boiled eggs, crispy prosciutto, garlic-crostini, lemon vinaigrette			

## ZUPPE

**LOBSTER BISQUE** 

brandy, cream, fresh herbs  
-17-



**CARABACCIA**

tuscan style onion soup, focaccia croutons, melted fontina cheese  
-14-

 - Vegetarian

 - Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Please Note: Parties of six or more are subject to a 20% automatic service charge.

## PRIMI

half or whole portion | substitute  
gluten-free penne pasta +7



### Orecchiette Salsiccia

sausage, broccolini, lemon,  
chili

15 | 26

### Fusilli Bolognese

blend of veal, pork and beef,  
parmesan, cream, tomato

16 | 28

### Tagliatelle Al Funghi

wood-oven roasted wild mushrooms, garlic,  
sherry, cream, chives

add 5 gram freshly grated black truffle +20

16 | 28

### Linguini Granchio

blistered cherry tomatoes, jumbo lump  
crab, white wine, butter, focaccia crisp

38

### Crispy Potato Gnocchi

spring peas, asparagus, pea shoots,  
preserved lemons, braised pancetta, aged  
sherry vinegar, brown butter

30

### Spaghetti Al Nero Di Seppia

squid ink pasta, calamari, shrimp, scallops,  
tomato, basil, garlic, lemon, pickled fresno  
chilis, focaccia crisp

30

### Wood Oven-Roasted Manicottis

ricotta cheese, roasted artichokes, baby  
spinach, black truffle mornay sauce, grated  
parmesan, buttered focaccia crisp

add 5 gram freshly grated black truffle +20

26

## LA CARNE

all meat dishes come with bordelaise sauce and garlic-herb butter with  
a choice of side, excluding Braised Lamb Shank

14 OZ NEW YORK STRIP*	62
6 OZ FILET MIGNON*	48
10 OZ FILET MIGNON*	64
14 OZ RIBEYE*	68
RACK OF LAMB*	42   68
half / whole	
STUFFED CHICKEN BREASTS	38
crispy capers, lemon butter sauce	
BRAISED LAMB SHANK	48
heirloom carrots, spring peas & onions, asparagus, radish, mint gremolata, rosemary lamb jus	
FLAME GRILLED MARKET CUT*	MP



## FRUTTI DI MARE

all seafood dishes are served with lemon butter and a choice of side.

8 OZ FAROE ISLAND SALMON*	36
WOOD OVEN ROASTED HOKKAIDO SCALLOPS	46
topped with herb crust	
8 OZ PAN SEARED ROCKFISH*	40
CRAB STUFFED RAINBOW TROUT	38
jumbo lump crab & fine herb panade	
CIOPINNO	64
lobster, Manila clams, Hokkaido scallops, shrimp, calamari, and roasted cherry tomatoes in a saffron brodo, served with grilled focaccia	
FIRE ROASTED FISH FEATURE	MP

## LE PIZZE

add prosciutto- 7 | burrata- 8 | substitute gluten-free crust- 8  
your pizza may come separately from other items

<i>Bianca e Tartufo</i>	21
black truffle mornay sauce, pecorino romano, mozzarella, provolone, arugula, lemon, truffle oil	
add 5 grams of freshly grated black truffle +20	
<i>House</i>	19
sausage, mozzarella, Calabrian chili, honey, red sauce	
<i>Pepperoni</i>	23
tomato sauce, dry-aged pepperoni, mozzarella, provolone	
<i>Margherita</i>	17
basil, fresh mozzarella, tomato sauce	

#### GRILLED BROCCOLINI

lemon and garlic

13

#### CAESAR SALAD\*

romaine hearts, garlic croutons,  
cherry tomatoes, white anchovy, egg

8

#### GRILLED ASPARAGUS

Extra Virgin Olive Oil, lemon, sea salt

13

#### POTATO RÖSTI

grated parmesan, Maldon sea salt

8

#### SMASHED FINGERLING POTATOES

chili aioli, fried sage

12

#### ROASTED WILD MUSHROOMS

veal demi glace, fine herbs

16

#### SIDE MARKET SALAD

Lollo rossa lettuce, shaved  
asparagus, heirloom carrots,  
radishes, focaccia croutons, aged  
sherry vinaigrette, ricotta salata

7

#### SPRING PEA & TRUFFLE RISOTTO

black truffle, spring peas, cracked  
black pepper

16

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