salt & vine

• OLNEY, MD •

ANTIPASTI

HOUSE-MADE FOCACCIA 5
whipped black truffle butter, fried rosemary

GRANDMA'S MEATBALLS 19
pork, veal, and beef blend meatballs, spicy red sauce, herbed ricotta, parmesan, focaccia

FRIED ARTICHOKES 17
fried artichoke halves, tarragon aioli, parmesan

PIATTO DI BURRATA 23
roasted butternut squash, agrodolce radicchio, Honeycrisp apples, pumpkin seeds, honey - white balsamic vinaigrette, warm flat bread

ARANCINI 13
three fried risotto croquettes, smoked mozzarella, spicy tomato sauce

CAST IRON GARLIC SHRIMP 21
garlic, shallots, white wine, lemon, butter, fresh herbs, grilled focaccia

WOOD-OVEN ROASTED OYSTERS 21
garlic butter, bread crumbs, citrus, parsley, shaved parmesan

RICOTTA SCILIANA 21
wood oven roasted mushrooms, toasted pine nuts, sherry vinegar reduction, crispy parsley, warm flat bread

CHEESE & CHARCUTERIE 26
prosciutto, Calabrese salami, robiola cheese, gorgonzola, Marcona almonds, marinated olives, fruit mostarda, warm flatbread

CALAMARI RIPIENI 23
Italian sausage, house-made N'duja, roasted fennel, focaccia crisp, potato gremolata, romesco sauce

TUNA CROSTINIS 3 | 14
crispy rice cakes, avocado mousse, balsamic soy marinade, pickled Fresno chilis, citrus fish roe 6 | 24

CAVIALE

6 grams of your choice of caviar, served on crispy potato rösti 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

Il Barattolo*
1oz. tin of Siberian Royal Caviar, accompined by warm potato rosti and stracciatella - chive cream
85

The Gran Campionatore*
A composed selection of our three signature Caviar bites
36

INSALATE

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

CAESAR* 15
romaine, focaccia croutons, anchovy, soft-boiled egg

SHAVED BRUSSELS SPROUTS 16
honey poached cranberries, toasted pine nuts, pickled red onions, warm pancetta, apple cider vinaigrette, grated pecorino romano

WILLIAMS PEAR & BLEU CHEESE 18
bartlett pears, gorgonzola, frisée, radicchio, toasted pecans, chives, sherry vinaigrette, cracked black pepper

BRICK OVEN BEETS 15
baby spinach, Honeycrisp apples, toasted pistachios, charred goat cheese, citrus vinaigrette

ZUPPE

LOBSTER BISQUE
brandy, cream, fresh herbs
-17-



CARABACCIA
Italian style onion soup, focaccia croutons, fontina & parmesan 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, broccoli, 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

Campanelle e Burrata
butternut squash, roasted pecans, Xerez vinegar & brown butter sauce, pecorino romano, crispy sage

28

Linguini Granchio
blistered cherry tomatoes, super lumb crab, white wine, butter, pangratatto

38

Spaghetti al Nero di Seppia
squid ink pasta, calamari, shrimp, scallops, tomato, basil, garlic, lemon, pickled Fresno chilis, focaccia crisp

30

Lasagna d'Autunno
roasted butternut squash, baby kale, caramelized onions, goat cheese mornay sauce, mozzarella cheese, aged balsamic

26

LA CARNE

all meat dishes come with bordelaise sauce and garlic-herb butter with a choice of side, excluding flame grilled market cut

14 OZ NEW YORK STRIP*	62
6 OZ FILET MIGNON*	48
10 OZ FILET MIGNON*	64
14 OZ RIBEYE*	68
STUFFED CHICKEN BREASTS crispy capers, lemon butter sauce	38
NEW ZEALAND LAMB CHOPS*	62
FLAME GRILLED MARKET CUT*	MP

FRUTTI DI MARE

all seafood dishes are served with lemon butter and a choice of side, excluding fire roasted fish feature

8 OZ FAROE ISLAND SALMON*	36
ITALIAN SEAFOOD SCAMPI scallops, shrimp, clams, white wine, lemon, garlic, butter, fine herbs, warm focaccia	46
CRISPY SKIN BRANZINI	42
CRAB STUFFED RAINBOW TROUT super lump crab & fine herb panade	38
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

Al Fungi — 26
black truffle mornay sauce, wood oven roasted mushrooms, mozzarella, Taleggio, chives, balsamic reduction

House — 19
sausage, mozzarella, Calabrian chili, honey, red sauce

Pepperoni — 23
tomato sauce, dry-aged pepperoni, mozzarella, provolone

Margherita — 17
basil, fresh mozzarella, tomato sauce

salt & vine
Brick Oven

SPAGHETTI PASTA
choice of marinara or butter sauce, parmesan cheese
10

CAESAR SALAD*
romaine, focaccia croutons, anchovy, soft-boiled egg
8

POTATO & SPINACH GRATIN
creamed potatoes, spinach, garlic, parmesan cheese
10

POTATO RÖSTI
grated parmesan, Maldon sea salt
8

SMASHED FINGERLING POTATOES
chili aioli, fried sage
12

BUTTERNUT SQUASH RISOTTO
brown butter, parmesan cheese, pumpkin seeds
12

CRISPY BRUSSELS SPROUTS
apple vinaigrette, ricotta salata
10

CHILI - GARLIC BROCCOLI
toasted almonds, grated parmesan
12

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