

TO SHARE

Little T Slab with Olive Oil \$4

Tim Healea's slab o' classic focaccia with arbequina olive oil & sea salt. SF

Herb Marinated Olives \$5

A big bowl of mixed olives. SF GF

Chao Cheese with Mostarda \$7.5

Rustic herb encrusted vegan cheese, served with baguette, house-made D'anjou pear mostarda, sea salt, and olive oil.

Pâté al Tartufo \$9

White truffle and mushroom pâté, served with Dijon mustard, cornichon, & baguette. SF

Pan Crisped Polenta \$6.5

Pan crisped rosemary polenta served with tomato-basil sauce. SF GF

Beet Tartare \$8

Beet tartare mixed with truffled carrot aioli, capers, & herbs. Served with baguette. SF

Pickled Vegetables Platter \$8

Celebrate local fermentation with a selection of Picklopolis' lovely pickled vegetables. SF GF

VEGETABLE MENU

All vegetable dishes are gluten and soy free.

Olive Oil Whipped Yukon Gold Potatoes \$4.5

Sautéed Golden Oak Mushrooms Marsala \$6

Garlicky Broccolini \$5

TO HOARD

Beet Salad \$8

Field greens, walnut, and apples tossed with chao cheese, olive oil, and muscatel vinaigrette. GF

Vellutata di Cavolfiore Soup \$7

A velvety puréed cauliflower & cashew soup with sautéed golden oak mushrooms, apples, and herbs. Served with a drizzle of truffle essence. GF SF

Potato Gnocchi with Basil-Hazelnut Pesto \$7/\$14

House-made potato dumplings, pan crisped and served simply with our own vegan pesto, made with fresh basil, toasted hazelnuts, garlic, and fine olive oil. SF

Smoked Tomato Sausage and Cheese Ravioli

with Tomato-Basil Sauce \$7.5/\$15

Fresh pasta squares stuffed with Field Roast smoked tomato sausage and vegan cheese. Served with cashew cream and tomato-basil sauce.

Elicoidali Pasta with Salsa di Noci \$6/\$12

Al dente pasta tubes served simply with sautéed broccolini, capers, herbs, lemon, & garlic-walnut sauce. SF

Portobello Steak with

Yukon Gold Mash & Swiss Chard \$8/\$16

Pan roasted Marsala and rosemary marinated portobello mushrooms served with whipped Yukon gold potatoes, & braised chard. SF GF

Grilled Italian Sausage & Roast Potatoes \$8/\$16

Field Roast Italian sausage, grilled and served with braised greens and lemon-rosemary roast Yukon golds. Served with olive oil and sea salt. SF

February 25th, 2010

18 % Gratuity added to tables of 6 or more.

GF = gluten free SF = soy free