

## TO BEGIN

<b>Hummus</b>	9
naan bread, celery, red bell pepper	
<b>Kebab</b>	
Chicken or steak, cherry tomato, zucchini, squash, balsamic glaze and za'atar spice blend served with naan bread. Served with 2 skewers	
<b>Fried Calamari</b>	
Zucchini, calabrian aioli, lemon, herbs	
<b>Grilled Octopus</b>	18
Crispy fingerling, braised shallot, shaved radish	
<b>Charcuterie &amp; Cheese Board</b>	18
<i>(Serves 2)</i>	
Imported house provisions	
<b>Marinated Olives</b>	6
Fennel seed, citrus, thyme	

**5 COURSE TASTING MENU  
WITHOUT WINE...75  
WITH WINE.....100  
SUBJECT TO AVAILABILITY**

## SALADS AND SOUP

<b>Arugula Salad</b>	
Fennel, Orange Oregano Vinaigrette, Almond Dukkah, Grana Padano	
<b>Caesar Tradizionale</b>	7
Traditional caesar salad, shaved grana padano, fried capers, croutons	
<b>Soup of the Day</b>	8
Changes daily	

## ENTRÉE SALADS

<b>Market Salad</b>	8
House dressing, kale, apple, dukka, ricotta salata	
<b>Harvest Salad</b>	10
Mixed greens, apple vinaigrette, bacon, cranberries, pecans, fried shallot, feta cheese	
<b>Fiamma Cobb</b>	14
Mixed greens, prosciutto, boiled egg, bacon, red bell pepper, olives, ricotta salata, house vinaigrette	

When in Fayetteville visit our sister restaurant

**VETRO** 1925

## HOUSE-MADE PASTA

<b>Gnocchi &amp; Shrimp</b>	28
Basil pesto, cherry tomatoes, shrimp and mozzarella	
<b>Pappardelle</b>	22
House made pasta, Traditional Bolognese, Grana Padono	
<b>Spinach Carbonara</b>	24
Spinach chittara, panchetta, egg and parmesan	
<b>+Chitarra Vongole</b>	24
House made pasta, little-neck clams and white wine clam sauce	
+gluten free pasta 3	

## SEAFOOD

<b>Pan Seared Scallops</b>	34
Asparagus risotto, citrus beurre blanc	
<b>Linguine Aragosta</b>	34
House-made pasta, lobster, cherry tomato, light cream	
<b>Market Catch</b>	Mkt
Fresh fish of the day	
<b>Grilled Octopus</b>	32
Crispy fingerling, braised shallots, shaved radish, blackberry cayenne gastrique	

## ADD TO ANY DISH

Chicken.....	7
Shrimp.....	2/Each
Scallop.....	4/Each
Calabrian Chilli.....	2

## PLATES

<b>Vegetarian special</b>	mkt
An assortment of fresh vegetables with pasta and sauce that all rotate upon availability	
<b>Short Rib</b>	34
Cannellini bean ragu, heirloom carrot, red wine reduction	
<b>Roasted Local Chicken</b>	26
Mashed red potatoes, marsala cream sauce and mushrooms	
<b>Smoked Duck</b>	32
Three cheese agnolotti, arugula and duck natural sauce	
<b>Filet</b>	34
8 oz Filet with sautéed brussels sprouts and house made bacon, gorgonzola butter, Au jus	

## CONTORNI

<b>Crispy Potatoes</b>	6
Chili aioli and spiced potatoes	
<b>Grilled Broccolini</b>	6
Chili paste, nuts and sherry vinegar	
<b>Grilled asparagus</b>	6
Chili paste, nuts and sherry vinegar	
<b>Local Beets</b>	6
Herb crème fraiche, crispy shallots, local honey	

## PROUDLY SERVING PRODUCTS FROM LOCAL FAMILY FARMS

Bansley Berkshire ridge farm-Harrison AR  
Across The Creek Farm-West Fork, AR  
Ozark Urban Greens-Rogers AR  
Bentonville Farmer's Market