



APOSTO

MODERN CLASSICAL CUISINE

small

cardini: romaine | caesar dressing | toasted romano | panko | tomato -7

insalata: romaine | tomatoes | red onions | cucumbers | garlic-fennel vinaigrette | bread crumbs -6

arugula salad: lemon | garlic | radicchio | parmesan | crispy prosciutto -9

zuppa: roasted winter squash | vadouvan curry | crème fraiche -9

charcuterie: chef shawn's paté | crostini | vegetables | meat & cheese selections market

nanee's polenta cakes: bolognese ragu | italian parsley | romano 9

mussels: white wine | ground fennel | garlic | shallots | cream | crostini -13

pizza frita: olive oil | taleggio | caramelized onions | shaved brussels sprouts -14

main

new york strip: confit potatoes | braised greens | burrata cream -35

duck confit: parsnip puree | broccolini | citrus gastrique | roasted potato -28

osso buco: porcini ragu | creamy polenta | italian parsley -28

lemmo's cavatelli: marinara | house calabrian sausage | romano | ground fennel -21

gnocchi: local mushroom | truffle cream sauce | fried shallots | balsamic reduction -25

cappellacci: squash | yam | brown butter | sage -21

sweet

chocolate torte: peanut butter mousse | amaretto | poached cherries | port reduction -9

caramel budino : apples | amaretti crumble | caramel -9

olive oil pound cake: lemon glaze | berries | grand marnier -9

house-made ice cream: featured flavors that rule our world -8



Aposto is the notion that everything is in the right place.

A bountiful harvest, the perfect seasoning, a beautifully aged bottle from the cellar or a magnificent sunset. It's the moment you summon friends to the supper table and share stories while relishing your favorite dishes.

Our humble little menu here is a reflection of some of our favorite foods found on our journeys.

Eat well and travel often, Friends!