



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

squash soup: winter squash | cream | walnut oil | parmesan -8.50

roasted carrots: mediterranean spices | buttermilk dressing | dill | pecans -11

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

nanee's polenta cakes: bolognese ragu | italian parsley | romano -10

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

pizza frita: pinot bianco cream sauce | mozzarella | marsala onions | fennel sausage | brussels sprouts -13

main

new york strip: potato gratin | bordelaise sauce | seasonal vegetables -37

duck risotto: meat ragu | red wine butter sauce | romano | thyme -27

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

lemmo's cavatelli: marinara | house calabrian sausage | romano | ground fennel -19

triangoli: gorgonzola | parmesan | fontina | brown butter | walnuts | rosemary | la quercia pancetta -22

sweet

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

caramel panna cotta: bourbon | spiced apples | candied walnuts -9

sicilian orange cake: lemon mascarpone | citrus glaze | -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!