



APOSTO

MODERN CLASSICAL CUISINE

small

cardini: romaine | caesar dressing | toasted romano | panko | tomato -8

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

fennel soup: roasted fennel | garlic | crème fraiche | calabrian oil -8

asparagus salad: lemon vinaigrette | poached egg | prosciutto | aged parmesan | crouton -15

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

nanee's polenta cakes: tomato & zucchini ragu | italian parsley | romano -10

baked fontina: thyme | rosemary | calabrian oil | honey | citrus | crostini -12

mussels: white wine | ground fennel | garlic | shallots | cream | crostini -14

pizza frita: pinot bianco cream sauce | la quercia nduja | roasted leeks | ricotta -13

main

new york strip: pickled mustard seed | bordelaise | celery root puree | roasted potatoes | romanesco -37

seafood cannelloni: shrimp | lobster | calamari | mascarpone cream | red pepper crema -28

osso buco: braised lamb | spring onion risotto | pistacio & orange gremolata -33

lemmo's cavatelli: marinara | house calabrian sausage | romano | ground fennel -20

agnolotti: herbed ricotta | tomato brodo | pan seared chicken | garden pesto -24

sweet

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

vanilla bean panna cotta: blueberries | limoncello | grandma lila's mint -9

walnut cake: frangelico | mascarpone frosting | fig anglaise -9

house-made ice cream: featured flavors that rule our world -9



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 discovered on our journeys.

Eat well and travel often, Friends!