

# SEASON

SUMMER 2023

## STARTERS

<b>Heirloom Panzanella Salad</b> local heirloom tomatoes, basil, reggiano, toasted bread & banyuls vinaigrette . . .	21
<b>Wagyu Sliders</b> (3)mini burger, caramelized onions & sharp cheddar on kings hawaiian buns, sriracha ranch . .	18
<b>Caesar Salad</b> romaine hearts, house made croutons, reggiano & house made dressing . . . . .	18
<b>Zucchini Blossom Tempura</b> stuffed with 5 cheeses & tomato sauce . . . . .	19
<b>Lobster Tacos</b> lobster meat cooked in butter, bacon, lettuce, tomatoes & summer truffle aioli . . . . .	22
<b>Chicken Parm Sliders</b> organic chicken breast, house made mozzarella & tomato sauce . . . . .	18
<b>"Paulie's" Meatballs</b> i'll never tell!!! . . . . .	14
<b>Sicilian Caprese</b> burrata, roasted peppers, basil, roasted eggplant, romano, arugula, pesto, balsamic...(gf,v)	21
<b>Summer Harvest Salad</b> gem lettuce, grilled peaches, heirloom cherry tomatoes, roasted corn toasted sliced	19
almonds, lime vinaigrette with spanish oregano (gf,v)	
* Grilled Shrimp(3) +26 Grilled Salmon +25	

## PASTA

<b>Mezzi Rigatoni Burrata</b> vodka sauce, house made ricotta, burrata & locatelli romano . . . . .	31
<b>Orecchiette Lobster</b> summer lobster, local corn, forest mushrooms, caramelized onions & fine herbs . . . . .	36
<b>Radiatori Pesto</b> classic basil pesto,caramelized onions & stracciatella (v) . . . . .	29
<b>Mezzi Rigatoni Cauliflower</b> cauliflower sauce with truffle pecorino (v) . . . . .	29

## SEA

<b>Cedar Plank Organic Salmon</b> roasted asparagus, fingerlings, gochujang & soy pearls . . . . .	39
<b>Grilled Whole Branzino</b> roasted asparagus & truffle honey & lemon vinaigrette...(gf) . . . . .	49
* could have small bones	
<b>Colossal Grilled Shrimp</b> baby spinach, diced cucumber & papaya citrus chimichurri...(gf) . . . . .	38

## LAND

<b>The "Ephew" Burger</b> 8oz of wagyu, sharp cheddar, caramelized onions, sliced kosher dill pickle, heirloom . . .	29
tomato, nueske's bacon, fried egg, black truffle aioli on a pretzel bun, crispy fries & onion rings	
<b>Northern Bobwhite Quail</b> wild mushroom & summer truffle risotto . . . . .	31
<b>Marinated Grilled Chicken Breast</b> baby spinach salad, local string beans, grilled corn, toasted pine nuts & . .	36
lemon herb emulsion (gf)	
<b>20 oz Angus Bone-in Ribeye</b> roasted fingerling potatoes, sautéed wild mushrooms & chimichurri (gf) . . . . .	78

## SIDES

<b>Burnt Broccoli</b> virgin oil, honey & meyer lemon (gf,v) . . . . .	16
<b>Eggs in Purgatory</b> tomato sauce, calabrian chilis, peppers, reggiano, pesto, guanciale, stracciatella . . . . .	16
<b>Truffle Fries</b> herbs, white truffle, parmigiano & truffle aioli . . . . .	16
<b>Italian Street Corn</b> creme of cacio e pepe, locatelli romano, basil pesto aioli . . . . .	16
<b>Hand Dipped O-RINGS</b> sliced onions dipped in beer batter, truffle aioli . . . . .	16
<b>Roasted Asparagus</b> extra virgin oil, lemon juice . . . . .	16

## DESSERT

Classic Tartufo | Pistachio Tartufo | Cheesecake | Nutella | Chocolate Lava | Bread pudding  
\$14  
\* COFFEE & TEA \*

GF-GLUTEN FREE V-VEGETARIAN  
FOLLOW US ON FACEBOOK & INSTAGRAM @SEASON.BISTRO  
EXECUTIVE CHEF/OWNER JOSEPH MARCHISOTTA