

# SEASON

## WINTER

### STARTERS

<b>Caesar Salad</b> romaine hearts, house made croutons, reggiano & house made dressing . . . . .	18
<b>Charred Calamari</b> cherry tomatoes, 'Nduja, basil, roasted fennel on toasted brick oven bread . . . . .	26
<b>Winter Farro Salad</b> Farro, cherry tomato, pancetta, forest mushrooms, chopped arugula & Banyules . . . . . vinaigrette	20
<b>Pulled Duck Tacos</b> duck confit, chipotle cranberry, pickled red cabbage-caramelized onion aioli . . . . .	25
<b>Sicilian Caprese</b> burrata, roasted peppers, basil, roasted eggplant, romano, arugula, pesto & balsamic . . . . .	21
<b>Peekytoe "Atlantic Rock Crab" Cake</b> creamed corn . . . . .	27
<b>Wagyu Sliders</b> (3) mini burger, caramelized onions & sharp cheddar on kings hawaiian buns, sriracha ranch . . . . .	18
<b>"Paulie's" Meatball</b> i'll never tell!!!! . . . . .	14

### PASTA

<b>Mezzi Rigatoni Caramelized Cauliflower Pesto</b> cauliflower pesto sauce with truffle pecorino . . . . .	29
<b>Bucatini Cacio e Pepe</b> creamy sauce made with locatelli romano and fresh cracked black pepper . . . . .	29
<b>Mezzi Rigatoni Burrata</b> vodka sauce, house made ricotta, burrata & locatelli romano . . . . .	31
<b>Truffle Calamarata</b> creamy black truffle sauce . . . . .	40
<b>Open Faced Short Rib Ravioli</b> pasta sheets, tender short rib, caramelized onions, heirloom cherry . . . . . tomatoes, goat cheese, fava beans & forest mushrooms	39

### SEA

<b>Grilled Swordfish</b> gigandes beans, artichokes, kalamata olives, grilled eggplant & capers- 20yr balsamic . . . . .	38
<b>Crispy Organic Seared Salmon</b> braised leeks & hazelnuts, dill & lemon confit . . . . .	39
<b>Grilled Whole Branzino</b> burnt broccoli, lemon & truffle honey lemon, virgin oil . . . . . * could have small bones	49

### LAND

<b>Stuffed Organic Chicken Breast</b> potato nest & burnt brussels- champagne pan sauce . . . . .	36
<b>Steak Frites</b> Prime 10 oz sirloin- caramelized onions, cream spinach, fried egg & crispy french fries . . . . .	57
<b>Crispy Sous vide Bacon Gochujang</b> blistered shishitos & wild mushroom napa cabbage basmati rice . . . . .	48
<b>Grilled Tuscan Chicken breast</b> roasted yellow peppers, arugula- Banyules-pesto vin . . . . .	32
<b>The "Ephew" Burger</b> 8oz of wagyu, sharp cheddar, caramelized onions, sliced kosher dill pickle, heirloom . . . . . tomato, Nueske's bacon, fried egg, black truffle aioli on a pretzel bun, crispy fries & onion rings	29

### SIDES

<b>Creamed Spinach</b> this will change your life . . . . .	16
<b>Burnt Broccoli</b> olive oil, meyer lemon juice, white truffle oil . . . . .	16
<b>French Onion Tater tot Poutine</b> homemade tots, gruyere cheese & french onion soup sauce . . . . .	22
<b>Blistered Shishito Peppers</b> sesame soy honey vinaigrette . . . . .	18

TAKE OUT AVAILABLE WEDNESDAY - FRIDAY  
FOLLOW US ON FACEBOOK & INSTAGRAM @SEASON.BISTRO  
EXECUTIVE CHEF/OWNER JOSEPH MARCHISOTTA