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WWW.BIN14.COM

DINNER MENU

CHEF ANTHONY PINO

CHEESE 3 for \$13 | 5 for \$20

- Mona
- Cowgirl Creamery, Red Hawk (p)
- Shelburne "Tractor" Cheddar
- Old Kentucky Tomme, Capriole
- Cremont Chevre (p)
- Delbarton Bleu

(p) = Pasteurized

CURED MEATS \$8 each | \$30 all

- Prosciutto La Quercia
- Wild Boar Cacciatorino
- Coppa Picante
- Bresaola
- Lonza

SALAD

- Arugula, butternut squash, parm, pumpkin seed vinaigrette 8
- Frisee, bacon lardons, egg, sherry vinaigrette 7
- Roasted beets, oranges, hazelnuts, St. Germain 8

HOMEMADE WARM MOZZARELLA 9

- Truffle honey
- Oven dried tomato and shaved basil
- Extra virgin olive oil, sea salt, cracked pepper
- Prosciutto, olive tapenade
- Grilled radicchio, olive oil, maldon sea salt

BRUSCHETTA

- Date and bacon with Rogue blue 4
- Salmon tartare, ricotta, basil, chili-orange marmalade 6
- Beef tartare, truffles, parmesan and quail egg 6
- Tuna tartare, jalapeño, scallions, capers 5
- Lobster club, crispy prosciutto, avocado 6
- Wild mushroom, pecorino, truffle oil 4
- Homemade chicken liver mousse, cracked pepper 3
- Tuscan white bean and roasted garlic 3
- Olive tapenade 3

SEASONAL VEGETABLES

- Roasted brussels sprouts, pancetta and herbs 8
- Sautéed green kale, ceci beans, lemon 8
- Roasted butternut squash, toasted walnuts, shaved parmesan 8

SMALL PLATES

- Olives 5
- Crispy ceci beans, salt, pepper and paprika 4
- Meatballs and marinara, pecorino 8
- Crispy calamari, hot peppers, capers, lemon 9
- Spicy lamb sausage with peperonata 9
- Grilled octopus, andouille, cannellini and cauliflower ragout 10
- Roasted bone marrow, gremolata, toasted points 7
- Fried risotto cakes, homemade aioli 8
- Creamy polenta, mascarpone, garlic, grated pecorino 8
- Pecorino fries with chili 7
- Truffle fries with romano, black pepper 8
- Sweet potato fries, chipotle, cinnamon 6

- Homemade aioli:
- roasted garlic, bacon-jalapeno, chipotle ketchup 1

PIZZA

- Eggplant capanada and ricotta, balsamic reduction 10
- Wild mushroom, goat cheese and arugula 11
- Garlic spinach and ricotta 9
- Truffle and creamy taleggio 13
- Spicy artichoke, ricotta and lemon zest 10
- Margherita, fresh mozzarella and basil 9
- Prosciutto di Parma, fig, ricotta 10
- Wild Boar cacciatorino, arugula and mozzarella 11

- Whole wheat crust 2
- Gluten-free crust 3

MEZZA ENTREES

- Wild boar stew, potato "gnocchi", carrots and peas 17
- Mushroom risotto, truffle oil, shaved parmesan 14
- Seared scallops, onion soubise, brussels, zin reduction 15
- Crispy pork belly, sweet potato mash, pork jus 16
- Tagliatelle, ricotta, basil, peas, prosciutto, gremolata 14
- Grilled hanger steak, crispy bliss, pickled chilis, salsa verde 15
- Pan roasted cod, fregola, saffron, tomato and garlic 17
- Ricotta cavatelli, b/v bolognese, grated romano 14

All pastas are homemade.