

Executive Chef: Michael Fiorianti

Chef de Cuisine: Keyon Coleman

## FROMAGE

Manchego 10  
Firm, Unpasteurized, Raw Sheep's Milk

Parmigiano Reggiano 10  
Hard, Unpasteurized Cow's Milk  
Aged 24 months

Murcia Al Vino 9  
Semi Soft, Pasteurized, Goat's Milk,  
Soaked in Red Wine

Cabrales 10  
Firm, Unpasteurized Cow's Milk  
Blue Cheese from Northern Spain

Pierre Robert 10  
Pasteurized, Triple Crème Soft Cow's Milk

Beemster Aged Gouda XO 11  
Hard, Pasteurized, Cow's Milk  
Aged 18 months

**Selection of Three Cheeses 28**

## CHARCUTERIE & SALUMI

Pâté Campagne 11  
Classic Country Style Pâté

Tuscan Pâté 10  
Soft Chicken Liver Mousse

Duck Rillettes 12  
Shredded Duck Confit  
with Pink Peppercorn and Thyme

Jamón Serrano 12  
Spanish cured ham that is firmer  
and has less fat  
than its Italian counterparts.

Prosciutto di Parma 11  
Salt-cured aged ham from Parma, Italy.  
A hint of nutty flavor from the  
Parmigiano Reggiano used in the pig's diet

Consuming raw or undercooked meats may  
increase your risk of foodborne illness.

Speck 12  
Black pepper rubbed and smoked prosciutto.

Finochietta 11  
A Tuscan-style Salume seasoned with  
fennel that is full of flavor.

Chorizo Secco 11  
Dried Berkshire pork sausage seasoned  
with smoked paprika, garlic and hot pepper.

Saucisson Sec 10  
Dry cured peppery garlic French sausage.

Sopressata Picante 12  
A coarsely ground, dry-cured spicy  
sausage made with lean pork meat,  
pork fat and delicious spices.

**Selection of Three Cured Meats  
or Charcuterie 29**

## APPETIZERS & SMALL PLATES

Baby Arugula, Shaved Parmigiano Reggiano,  
Lemon Fennel Vinaigrette 8

Butternut Squash and Fontina Arancini,  
Brown Butter Aioli and Cranberry Mostarda 10

Caramelized Onion Soup,  
Gruyere and Green Onion Crostini 9

Bacon Wrapped Cabrales Stuffed Dates 10

Braised Kale, Chickpea and Mahon Cheese Empanada,  
Spiced Romesco Sauce and Toasted Almonds 12

Roasted Beet Salad, Maple Dijon Dressing, Watercress,  
Shaved Carrot, Caramelized Walnuts, Aged Goat Cheese 11

Lamb Meatballs, Garbanzo Beans and Olives,  
Sherry Tomato Lamb Jus 12

Patatas Bravas  
Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 9

Grilled Prawn and Chorizo Skewer,  
Toasted Garlic Sherry Vinaigrette 14

Citrus Marinated Olives 6

## PASTA

Housemade Ricotta Gnocchi,  
Braised Escarole, White Beans and Garlic Confit 25

Orecchiette, Lacinato Kale Pesto,  
Roasted Cauliflower, Chiles and Toasted Pine Nuts 23

Campanelle, Fennel Braised Broccoli Rabe,  
Housemade Sausage, Roasted Tomato and Mozzarella 23

Spaghetti e Vongole -  
Spaghetti and Chili Flakes, Steamed Manila Clams,  
Garlic and White Wine 24

Cacio e Pepe  
Parmigiano Reggiano, Black Pepper and Green Onion 18

Casarecce Pasta,  
Duck Sugo and Stracciatella Cheese 25

## ENTRÉES

Braised Beef Short Rib,  
Chorizo and Goat Cheese Mashed Potatoes,  
Peppercorn Brandy Sauce 27

Cast Iron Roasted Half Chicken,  
Pan Jus and Creamed Brussels Sprouts and Leeks 25

Market Fish Baked in Parchment Paper with Spaghetti Squash,  
Spiced Pumpkin Seed and Cauliflower, Brown Butter 29

Duck L'Orange -  
Pan Roasted Breast, Leg Confit and Orange Gastrique,  
Baby Carrots and Braised Lentils 29

Sherry Braised Oxtail,  
Haricot Vert and Mascarpone Risotto 26

Black Angus Hanger Steak  
Pommes Frites, Truffle Butter 29

Butternut Squash Wellington -  
Roasted Butternut Squash, Kale and Mushroom Duxelle,  
Bucheron Cheese Puff Pastry, Wild Mushroom Porcini Sauce 23

Moules-Frites -  
Steamed Mussels in Spicy Saffron Broth,  
French Fries with Tomato Aioli 22

## SIDE DISHES

Pommes Frites 7

Braised Escarole, White Beans, Garlic Confit 9

Risotto Milanese 9

Braised French Lentils and Kale 9

Chorizo and Goat Cheese Mashed Potatoes 9

Honey Glazed Carrots 9

Creamed Brussels Sprouts and Leeks 10

Sauteed Haricot Verts, Toasted Almond Butter 10

## THREE COURSE PRIX FIXE MENU

ANYTIME MON - WED, \$35

Choice of Arugula Salad or Soup.  
Choice of Gnocchi, Short Rib or Chicken  
Choice of any 2 scoops of Gelato or Sundae.

Share Satis with Friends



@satisbistro

Thanks for the Likes & Shares!



Vegetarian

Please let your server know of any allergies prior to ordering

\$25 Corkage Fee Per Bottle

20% Gratuity will be added for parties of 5 or more  
Entree Minimum for Terrace Seating