

Executive Chef: Michael Fiorianti

Chef de Cuisine: Yohan Jeon

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

Green Tomato Milanese,
Marinated Burrata and Tomato Vinaigrette 12

Corn and Yellow Tomato Bisque,
Lime and Basil Crème Fraîche 10

Bacon Wrapped Cabrales Stuffed Dates 10

Fritto Misto -
Crisp Battered Vegetables, Caramelized Onion and Fig Aioli 10

Romaine, Watercress and Frisee Salad with Crisp Pancetta,
Apples, Grapes, Candied Pecans, Gorgonzola Dressing 10

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

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

Warm Octopus and White Bean Salad,
Charred Eggplant 14

Citrus Marinated Olives 6

PASTA

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

Bucatini Pomodoro -
Fresh Summer Tomato and Basil,
Parmigiano Reggiano 18

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

Rigatoni, Corn, Duck Confit,
Roasted Sweet and Hot Peppers, Housemade Ricotta Cheese 24

ENTRÉES

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

Cast Iron Roasted Half Chicken,
Warm Tuscan Bean and Charred Pepper Salad 25

Papillote -
Market Fish Baked in Parchment Paper
Grilled Zucchini, Red Onion and Eggplant Caponata 28

Risotto Gamberi
Prawns, Lobster Saffron Broth 29

Heritage Pork Schnitzel,
Pickled Grapes, Frisee and Ricotta Salata, Candied Pecans 25

Black Angus Hanger Steak
Pommes Frites, Truffle Butter 29

Cauliflower "Steak" -
Pan Roasted Cauliflower, Housemade Steak Sauce,
Roasted Tomato and Watercress 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

Grilled Corn on the Cob, Smoked Paprika
and Manchego 9

Chorizo and Goat Cheese Mashed Potatoes 9

Sauteed Broccoli Rabe and Tomato 9

Grilled Summer Squash, Eggplant Caponata 10

Sauteed Haricot Verts, Toasted Almond Butter 10

THREE COURSE PRIX FIXE MENU

ANYTIME SUN - THURS, \$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