

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

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

Foie Gras 16
Brulled Foie Gras Torchon,
Dried Strawberry, Frisée

Selection of Three Housemade Charcuterie 27

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

SALUMI

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.

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 29

APPETIZERS & SMALL PLATES

Baby Arugula, Shaved Parmigiano Reggiano,
Lemon Fennel Vinaigrette 8

Head on Prawn and Chorizo,
Toasted Garlic and Sherry Vinaigrette 10

Caramelized Onion Soup,
Chive and Green Onion Bechamel Crouton 10

Bacon Wrapped Cabrales Stuffed Dates 10

Citrus Marinated Olives 6

Watercress, Spinach and Chickpea Salad,
Piquillo Peppers, Egg 9

Grilled Merguez Sausage, Flatbread,
Tomato Marmalade and Cucumber Yogurt 12

Patatas Bravas
Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 8

Potato, Goat's Cheese and Herb Salad,
Horseradish Beets, Olive Vinaigrette 10

PASTE & RISOTTI

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

Lemon Chili Spaghetti and Prawns Fra Diavolo 28

Campanelle, Maitake Mushroom and Celery Root Purée 19

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

Radicchio, Beet and Walnut Risotto,
Gorgonzola Picante 21

Duck Bolognese,
Garganelli and Stracciatella Cheese 25

Risotto Gamberi
Prawns, Lobster Saffron Broth 28

ENTRÉES

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

Roasted All Natural Half Chicken,
Wild Mushroom, Bacon and Tomato Pan Gravy 25

Market Fish MP

Sea Scallops,
Cider Glazed Brussels Sprouts,
Winter Squash, Brown Butter and Sage 29

Duck Leg Confit,
Morcilla and Chorizo Stewed Asturian Beans, Swiss Chard 26

Certified Black Angus Hanger Steak
Pommes Frites, Truffle Butter 29

Berkshire Pork Shank,
Spaetzle, Bacon Braised Cabbage, Pommery Mustard Sauce 28

Butternut Squash Wellington,
Kale Mushroom Duxelle,
Puff Pastry with Truffled Mushroom Demi Glacé 24

SIDE DISHES

Pommes Frites 8

Braised Escarole, White Beans, Garlic Confit 9

Risotto Milanese 9

Cider Glazed Brussels Sprouts and Squash 10

Sauteed Maitake Mushrooms and Shallots 10

Chorizo and Goat Cheese Mashed Potatoes 9

Chive Spaetzle and Bacon Braised Cabbage 10

THREE COURSE PRIX FIXE MENU

ANYTIME TUES - THURS, SUN \$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