

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

Asparagus, Onion and Manchego Croquettes,  
Romesco Sauce 9

Jerusalem Artichoke and Celery Root Soup, Brown Butter 9

Bacon Wrapped Cabrales Stuffed Dates 10

Citrus Marinated Olives 6

Snap Pea, Roasted Beet and Watercress Salad,  
Aged Gouda, Egg and Crisp Spring Onion 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

## PASTE & RISOTTI

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

Risotto Gamberi  
Prawns, Lobster Saffron Broth 29

Braised Lamb Ravioli,  
English Peas, Spring Onions 26

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

Radicchio, Beet and Walnut Risotto,  
Gorgonzola Picante 21

Asparagus and Prosciutto Garganelli 22

## ENTRÉES

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

Roasted All Natural Chicken,  
Asparagus, White Wine and Lemon Pan Jus 25

Pan Roasted Cod, English Peas and Leeks 27

Vegetarian Moussaka -  
Layered Eggplant, Sunchoke and Spring Pea Farro,  
Feta Cheese and Herbed Bread Crumbs 24

Heritage Pork Schnitzel,  
Roasted Beet, Egg and Frisée Salad, Lemon Caper Vinaigrette 25

Certified Black Angus Hanger Steak  
Pommes Frites, Truffle Butter 29

Braised Lamb Shank,  
Parsnip Puree, Red Wine Glazed Carrots 29

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

Red Wine Glazed Carrots 9

Chorizo and Goat Cheese Mashed Potatoes 9

Asparagus Romesco, Toasted Almond 10

Spring Peas and Onion 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