

Executive Chef: Michael Fioranti

APPETIZERS & SMALL PLATES

Bacon Wrapped Cabrales Stuffed Dates 10

Baby Arugula, Shaved Parmigiano Reggiano,
Lemon Fennel Vinaigrette 8

Haricots Verts and Bulgur Salad,
Spiced Walnuts and Roasted Summer Fig Dressing 10

Heirloom Tomato and Aged Provolone Galette,
Burrata and Arugula Pesto, Toasted Pine Nuts 10

Chilled Spicy Jersey Corn and Potato Soup,
Chiles, Saffron, Poached Potato and Smoked Paprika Oil 8

Fritto Misto - Mix of Crispy Fried Market Vegetables
and Avocado Watercress Sauce 10

Watermelon, Duck Confit, House Made Goat's Milk Cheese,
Frisée and Boston Lettuce 12

Deviled Scotch Egg - Soft Chorizo Filled Crispy Egg White,
Whipped Deviled Egg Yolk and Cornichon 9

Tuscan Chicken Liver Pâté,
Pickled Fennel and Braised Broccoli Rabe with Pizza Bianca 12

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

Almonds, Olives or Pickles - Spiced Marcona Almonds
with Manchego, Lemon Garlic and Artichoke Olives,
Pickled Market Vegetables 6 ea/16 all

CHEESE

Pecorino Pepato 9
Semi Firm, Sheep's Milk with black peppercorns
from Tuscany, Aged 3 months

Tallegio 8
Semi Soft, Cow's Milk,
Aged 9 months

Petit Basque 9
French Semi Firm Sheep's
Milk, Aged 70 Days

Cabrales 9
Firm, unpasteurized cow's milk blue cheese
from Northern Spain

Murcia Al Vino 8
Semi Soft, Goat's Milk, Soaked in Red Wine

Boucheron 8
Soft, Loire Valley Aged Goat's Milk,
Creamy Taste and Bloomy White Rind

L'Explorateur 9
Soft-Ripened, Triple Cream Cow's Milk

Manchego 8
Firm, Raw Sheep's Milk, Aged 12 Months

Zamorano 8
Firm, sheep's milk from Zamora Spain,
Aged 6 months

SALUMI

Cacciatorini al Diavolo 8
Spicy Pork dried salume flavored with black
pepper, wine and other spices.

Spanish Chorizo 8
Cured and smoked pork sausage powerfully
flavored with salt and paprika.

Salame con Porcini 11
Coarsely ground Berkshire pork, Barbera wine,
porcini mushrooms, cured and dried.

Finochietta 8
A Tuscan-style salume seasoned with fennel
that is full of flavor and pairs well with milder food

Calabrese Salame 8
Spicy salame with cayenne pepper &
paprika made from local New Jersey pigs.

Soppressata Picante 8
A coarsely ground, dry-cured sausage made with
lean pork meat, pork fat and delicious spices.

Saucisson Sec 8
Dry cured peppery garlic French sausage.

PROSCIUTTO

La Quercia Prosciutto Americano 9
Made from full organic Iowa pork, this cured ham
has a deep taste, great texture and a sweet finish.

Mangalitsa 16
A rare Hungarian "Wooly Pig" that is similar in
flavor to its cousin, the Iberian Black Hoof.
Beautifully marbled meat with amazing flavor.

Prosciutto de Parma 10
Salt-cured, aged ham from the Parma Region of
Italy. A hint of nutty flavor from the Parmigiano-
Reggiano used in the pig's diet.

Culatello 10
Cured Filet of pork thigh cured for over one year.
Inspired by the prized
Culatello of Emilia-Romagna.

Jamón Serrano 10
Spanish cured ham that is firmer and has less fat
than its Italian counterparts.

Selezione del Salumiere

26 / 36 / 46

Chef's Pairing of 4, 6 or 8 Meats and Cheeses

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

ENTRÉES

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

Pot au Feu
Braised All Natural Beef Brisket,
Spring Vegetables, Marrow Broth 26

Trofie a la Genovese
Trofie Pasta, Arugula-Basil Pesto, Corn,
Charred Bell Pepper and Green Beans with Toasted Pine Nuts
and Goat's Milk Farmer's Cheese 22

Pan Roasted Atlantic Cod,
Kale Gremolata and Summer Squash,
Tomato and Caramelized Fennel Tian 28

Cast Iron Roasted Half Chicken,
Bourbon Pan Gravy and Polenta with Broccoli,
Pecan, Bacon, Smoked Blue Cheese Dressing 24

Braised Oxtail,
Mascarpone and Snap Pea Risotto 27

Tomato, Basil and Cubanelle Pepper Steamed Mussels,
Pommes Frites, Roasted Garlic Aioli 21

Pork Tenderloin Schnitzel,
Dijon Horseradish Aioli with Peaches, Radishes,
Cucumber and Watercress 26

Steak Frites -
Grilled 8oz. Hanger Steak, Black Truffle Butter
and Pommes Frites 29

SIDE DISHES

Pommes Frites 7

Spice Grilled Corn on the Cob, Lime Mayonnaise 7

Haricot Verts, Charred Pepper and Tomato 7

Mascarpone Polenta 7

Sauteed Escarole, Spinach, White Beans, Garlic 7

Trofie Pasta with Parmigiano and Black Pepper 8

Risotto Milanese 8

Broccoli, Pecan and Bacon Salad,

with Smoked Blue Cheese Dressing 8

THREE COURSE

PRIX FIXE MENU

ANYTIME TUES - THURS, SUN \$35

Choice of Arugula Salad or Soup.

Choice of Gnocchi or Pot au Feu.

Choice of any 2 scoops of Gelato or Sundae.

Share Sátis 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