

Executive Chef: Michael Fioranti

APPETIZERS & SMALL PLATES

Bacon Wrapped Cabrales Stuffed Dates 9

Baby Arugula, Shaved Parmigiano Reggiano,
Lemon Fennel Vinaigrette 7

Beet and Carrot Salad - Roasted and Raw Beets,
Roasted Carrots, Swiss Chard, Pistachio, Feta 9.5

Spring Salad - Asparagus, Peas,
Cucumber and Radish with Burrata Cheese 10

Steamed Littleneck Clams, Smoked Mangalitsa Ham,
Leek and Spring Marble Potatoes 12

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

English Pea and Cipollini Onion Pierogies,
Mint and Pea Crème Fraiche 10

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

White Bean Minestrone Soup - Farro, Zucchini, Celeriac and
Bloomsdale Spinach, Parmigiano White Bean Broth 8.5

Rabbit Rillettes and Pâté,
Mustard Pickled Collards and Carrots 16

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 7
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 14
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 9
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.

Surryano 10
Dry-cured Berkshire ham, hickory smoked
for 7 days from Edwards Smokehouse, VA.

Selezione del Salumiere 24/ 34 / 44
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

Roasted Beet Fettuccine,
Goat's Milk Ricotta, Swiss Chard and Spiced Pistachios 24

Pan Roasted Lamb Loin,
Lemon Roasted Creamer Potatoes,
Olives and Zucchini Tzatziki 36

Braised Oxtail,
Mascarpone and Snap Pea Risotto 27

Pan Seared Wild Salmon,
English Peas, Spring Onion and Market Mushrooms 27

ALLA GRIGLIA

items served à la carte

Grilled Mangalitsa Pork Chop, Salsa Verde 26

10 oz. Certified Angus Hanger Steak, Truffle Butter 24

Honey Balsamic Grilled Poussin 21

Grilled Market Fish, Cipollini Onion and Shaved Asparagus MP

SIDE DISHES

Pommes Frites 7
Lemon and Fennel Roasted Creamer Potatoes 7
Sugar Snap Peas and Roasted Radishes 7
Sautéed Escarole, Spinach, White Beans, Garlic 7

Grilled Asparagus Polonaise 8
English Pea-Cipollini Confit 8
Risotto Milanese 8

THREE COURSE PRIX FIXE MENU

ANYTIME TUES - THURS, SUN \$30

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