

Executive Chef: Michael Fiorianti

Chef de Cuisine: Keyon Coleman

## 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