



SPRING DINNER MENU

Executive Chef Jordan Beverung

Sous Chef Tony Lanza

PIATTINI // cold

Jonagold Apple Salad arugula, pecorino, shaved fennel, cracked black pepper crostini, champagne vinaigrette 12

Field Green Salad goat cheese, candied walnuts, sherry raisin dressing 11

La Quercia Speck black olive aioli, house made giardiniera, mache 15

Smoked Burrata Salad baby spinach, frisée, radishes, Bartlett pears, crispy shiitake mushrooms, orange vinaigrette 15

Baby Kale Caesar Salad Parmigiano Reggiano, white anchovy, miche crostini 12

Forest Mushroom Terrine goat cheese, arugula, watermelon radishes, hazelnuts, Marsala caramel, toasted miche crostini 14

PIATTINI // hot

Chicken Porchetta sunchoke purée, watercress, pickled red onions, rhubarb agrodolce 14

Hand Made Potato Gnocchi gorgonzola dolce, toasted pistachios, micro cress, pistachio oil 14

Crispy Pork Belly creamed Tuscan kale, sixty-minute egg, Parmigiano Reggiano, truffle sauce 14

Sautéed Jumbo Prawns chili threads, garlic butter, white wine, grilled focaccia 16

WHITE // Wines by the Glass

Vermentino di Gallura, *S'Eleme* '15 12

Verdicchio Dei Castelli di Jesi, *Laila* '15 12

Sauvignon, *Dipinti* '14 13

Chardonnay, *La Ganghija*, '15 14

Pinot Grigio, *Conte* '15 13

RED // Wines by the Glass

Chianti Classico, *Castello di Bossi* '13 14

Valpolicella Ripasso, *"Mara", Cesari* '13 15

Cannonau di Sardegna, *Zanatta* '15 13

Merlot, Cabernet, *Aia Vecchia* '14 13

Barbera d'Alba, Castello di Neive '14 14

Cabernet, Sangiovese, *Tolani* '11 22

**see wine list for complete selection*

CHEF'S ITALIAN CHEESE SELECTION

Taleggio DOP "latte crudo"

a soft rind ripened cheese, sweet intense flavor, organic cow's milk

Sartori Dolcina Gorgonzola

rich, creamy, semi-firm, sweet and spicy, aged 130 days, cow's milk

Beecher's Marco Polo

cheddar style, peppercorns, robust nutty flavor, semi-hard, cow's milk

All served with handmade accompaniments 16

SIGNATURE RAVIOLI // handmade in-house

House Made Spicy Sausage Anolini Parmigiano Reggiano, basil, arrabiata 14/20

Butternut and Acorn Squash Ravioli oregano, sweet walnut butter 14/20

Braised Pork Belly Mezzaluna borlotti beans, swiss chard, glazed turnips, cider brodo 16/22

Potato and Lemon Cappellacci Thumbelina carrots, fava beans, candy beets, pickled ramp pesto 14/20

PASTA * E RISOTTI // *gluten free pasta available

Lobster Fra Diavolo Maine lobster, black pepper fettucine, cherry tomatoes, Calabrian chili, gremolata 24/34

Fresh Herb Pappardelle wild mushrooms, leeks, garlic, thyme, white wine, gorgonzola 14/22

Farfalle duck confit, asparagus, mushrooms, pearl onions, pine nuts 15/23

Orecchiette spicy sausage, rapini, caramelized onions, Fontina Valle d' Aosta 13/21

Risotto Vongole littlenecks, herbs, preserved lemon, celery leaves, Parmigiano Reggiano, Calabrian chilies 26

PESCE //

Day Boat Scallops fregola, sorrel pesto, peas, pickled orange, pine nuts, pancetta bagna couda 36

Roasted West Coast Sturgeon potato and leek pave, cured black olive puree, vino bianco broth 32

Irish Organic Salmon roasted sunchoke, onion soubise, sugar snap peas, rhubarb mostarda 30

CARNE //

Provittello Farms Veal Loin peas, asparagus, knob onions, morels, micro cress, veal reduction 38

Roasted Chicken "Cacciatore Style" wild mushrooms, cherry tomatoes, fingerling potatoes, white wine jus 26

Elysian Fields Lamb Saddle fingerling potato, fava beans, shallots, watercress, red wine reduction 29

Pork Tenderloin braised radishes, pistachio gremolata, orange agrodolce, potato puree 30

Wagyu Involtni anchovy, Castlevtrano olives, ricotta salata, bread crumbs, spinach polenta cake 36