



## HOLIDAY DINNER MENU

Executive Chef Jordan Beverung

### PIATTINI //

**Prosciutto Wrapped Prawns**, lemon garlic purée, pickled mustard seeds, pepper cress, olive oil *18*

**Housemade Potato Gnocchi**, gorgonzola dolce, toasted pistachios, micro cress, pistachio oil *15*

**Seared Pork Belly** parsnip purée, Jonagold apples, Brussel sprout leaves, sage, Marsala caramel *16*

**Smoked Burrata**, acorn and delicata squash, spiced pumpkin seeds, frisée, aged balsamic *16*

**Octopus Carpaccio** baby arugula, pickled red onion, caper berries, smoked paprika oil, sea salt, saffron aioli *15*

**Golden Beet Ravioli**, ricotta and walnut filling, cranberries, pumpernickel croutons, mache, orange vinaigrette *14*

**Jonagold Apple Salad** arugula, Pecorino, shaved fennel, cracked black pepper crostini, champagne vinaigrette *13*

**Field Green Salad** goat cheese, candied walnuts, sherry raisin dressing *13*

**Baby Kale Caesar Salad** Parmigiano Reggiano, white anchovy, miche crostini *13*

### ARTISAN CHEESE SELECTION //

*3 cheeses served with handmade accompaniments 16 // Add wine pairing flight of 3 glasses 15*

**Caso Bolo, Wisconsin** creamy, nutty, sheep, goat and cow's milk, with spiced pumpkin seeds, honey

**Browning Gold, New York** buttery, earthy, raw cow's milk, with apple mostarda, micro cress

**Sartori Dolcina Gorgonzola, Wisconsin** sweet, creamy, with pickled mustard seeds, micro celery

### SIGNATURE RAVIOLI *handmade in-house*

**Maine Lobster Ravioli** creamed spinach, julienne red and yellow peppers, chives, lobster butter sauce *25/39*

**House Made Spicy Sausage Anolini** Parmigiano Reggiano, basil, arrabiata *16/22*

**Butternut and Acorn Squash Ravioli** oregano, sweet walnut butter *16/22*

**Smoked Eggplant and Ricotta Mezzaluna** Tuscan kale, pickled onions, pine nuts, "Aqua Pazza" *14/20*

### PASTA \* E RISOTTI // \*gluten free pasta available

**Strozzapreti** almonds, honey, white wine, julienne red and yellow peppers, onion, olives, scallion gremolata *15/21*

**Cavatelli** duck confit, butternut squash, mushrooms, pearl onions, chives, pine nuts *17/23*

**Orecchiette** spicy sausage, rapini, caramelized onions, Fontina Valle d' Aosta *16/22*

**Black Pepper Pappardelle**, oxtail ragu, celery root, Pecorino, parsley, olive oil *18/24*

**Risotto** Acquerello rice, bay scallops, white wine, chili thread, parmesan, julienne preserved lemon, garlic chips *24*

### PESCE //

**Pan Roasted Day Boat Scallops** sweet potato purée, Brussel sprout leaves, pancetta, lemon sage butter *35*

**Whole Roasted Branzino**, roasted miatake mushrooms, frisée, rapini salsa verde *36*

**Irish Organic Salmon** orange glazed, golden beet "farrotto", haricot verts, parsley walnut pesto *30*

**Pan Roasted Sturgeon** Tuscan kale, shallots, garlic, cannellini beans, baby turnips, lemon veal demi *32*

### CARNE //

**Osso Bucco** red wine braised veal shank, saffron fregola, cipollini onions, parmesan, parsley gremolata *34*

**Roasted Duck Breast** fregola, butternut squash purée, braised cranberries, cocoa nibs, Lambrusco agrodolce *29*

**Slagel Farm Chicken "Valdostano"** prosciutto, Fontina Val d' Aosta, Tuscan kale, polenta, fig jus *26*

**Painted Hills New York Strip** forest mushrooms, Gorgonzola cauliflower purée, cipollini, zabaglione *41*

**Pan Roasted Rack of Lamb** Dijon mustard fennel crust, spaghetti squash, parsnips, olives, tomato-anise jus *42*