



EARLY SPRING DINNER MENU

Executive Chef Jordan Beverung

PIATTINI //

Grilled Octopus pickled knob onions, fava beans, lemon aioli, Sardinian olive oil, micro cress *18*

Spiced Roasted Baby Carrots walnut mint pesto, smoked burrata, focaccia crostini, mache *15*

Casella's Prosciutto 6 minute egg, frisée, arugula, shaved red radish, honey mustard vinaigrette *16*

Lamb Carpaccio fried baby artichokes, black garlic aioli, orange supremes, red mizuna, sea salt, Sardinian olive oil *16*

Fennel Cured Salmon roasted red and candy-striped beets, toasted pine nuts, lemon vinaigrette, mache, orange purée *18*

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

Tumbleweed, New York buttery, 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*

Mushroom Cappellacci roasted garlic, caramelized onions, Parmigiano Reggiano, miatake mushrooms, celery leaves, pine nuts, Pecorino, Marsala mushroom broth *15/21*

PASTA * E RISOTTI // *gluten free pasta available

Strozzapreti dandelion greens, forest mushrooms, Calabrian chilis, gorgonzola cream, bread crumbs *16/22*

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*

"Porcellino" crispy braised suckling pork shoulder, roasted pork tenderloin, dandelion greens, pickled blueberries, whole grain mustard, sour cream *32*

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*