



## 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*

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

**La Quercia 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-stripped 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 *28/42*

**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, asparagus, mushrooms, pearl onions, 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*