



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-striped beets, toasted pine nuts, lemon vinaigrette, mache, orange purée *18*

Shaved Asparagus Salad green and white asparagus, pea shoots, arugula, watermelon radishes, grapefruit gelée, lemon vinaigrette *14*

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, maitake 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*

House Made Garganelli smoked chicken, English peas, knob onions, shaved Pecorino, black garlic sauce *15/21*

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

PESCE //

Pan Roasted Day Boat Scallops local asparagus, kohlrabi puree, red radishes, radish sprouts, grapefruit brown butter *35*

Whole Roasted Branzino caramelized onion puree, watercress, Calabrian chili, garlic chip, lemon vinaigrette *36*

Irish Organic Salmon braised fennel and red cabbage, grilled baby artichokes, fingerling potatoes, caper bagna cauda *30*

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

CARNE //

Veal Scaloppini haricot verts, King Oyster mushrooms, pancetta, lemon veal sauce *33*

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

Herb Roasted Chicken pancetta, English peas, sunchoke purée, pea tendrils, artichoke and sorrel jus *26*

Painted Hills New York Strip mushroom and onion bread pudding, arugula, shaved white asparagus, pickled ramps, radish sprouts, green garlic béarnaise *41*