

## PER LA TAVOLA

*items to be shared by the table*

**SEAFOOD FRITTO MISTO** 14  
*arugula, lemon*

**PORK MEATBALLS** 12  
*tomato, fig mostarda*

**ARANCINI** 11  
*smoked caciocavallo, sicilian pesto*

**CURED SALUMI PLATTER** 16  
*pickles, mustard*

**CHEESE PLATTER** 15  
*mostarda, condimenti*

**LA QUERCIA PROSCIUTTO** 12  
*white wine braised fennel, capers, grapes*



## ANTIPASTI

**PUTTANESCA CROSTINI** *olive tapenade, marinated mussels, smoked trout roe, pancetta vinaigrette* 11

**FARM EGG\*\*** *polenta, foraged mushroom* 10

**RED LEAF SALAD** *ricotta, cherry, pepperoncini, shallot, balsamic vinaigrette* 10

**WARM MOZZARELLA** *pistachio mascarpone, italian herbs, apple* 12

**CHICORY SALAD** *carrot sott'olio, radish, almond, ricotta salata* 12

## PRIMI

**PAPPARDELLE** *sage, garlic, king trumpet mushroom, pecorino* 18

**RICOTTA RAVIOLI** *roasted beets, walnut, brown butter, sage, pecorino* 17

**BUCATINI AMATRICIANA** *pomodoro, calabrese chili, guanciale, pecorino* 17

**MEZZALUNA** *texas lamb, asparagus, spring onion caponata, parmesan brodo, pecorino* 18

**LINGUINE NERO** *rock shrimp, calamari, red onion, arugula, breadcrumbs* 19

**TOMATO RISOTTO** *poached cherry tomato, crispy parmigiano frico* 16

## SECONDI

**TEXAS NEW YORK STRIP** *grilled broccoli, fingerling potato, celery, spiced cracker* 36

**SEARED BRANZINO** *texas field peas, smoked pork belly, hazelnut, sweet potato agrodolce* 27

**LAMB BOMBA** *grilled escarole, green chickpea, pickled mustard seed, olive* 27

## VERDURE

**CHARRED SWEET POTATO**

*toasted walnuts, texas goat cheese, african blue basil, smoked balsamic* 8

**ROASTED BRUSSELS**

*olive tapenade, pecorino* 9

**TEMPURA SPRING ONION**

*balsamic coriander agrodolce, onion top aioli* 9

