

PER LA TAVOLA

items to be shared by the table

FRITTO MISTO 14
seafood, arugula, lemon

PORK MEATBALLS 13
tomato, fig mostarda

ARANCINI 11
smoked caciocavallo, sicilian pesto

CURED SALUMI PLATTER 16
pickles, mustard

CHEESE PLATTER 15
mostarda, condimenti

LA QUERCIA PROSCIUTTO 12
pickled green bean, calabrese chili, romaine, crispy pea



ANTIPASTI

FARM EGG** *polenta, foraged mushroom* 11

CROSTINI *green chickpea hummus, confit tomato, garlic, mint* 11

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

HEIRLOOM TOMATO SALAD *marinated fennel, toasted crouton, parmesan* 12

WARM MOZZARELLA *roasted chiogga beet, cucumber, mint, verjus* 12 *add n'duja +3*

PRIMI

(pasta)

FUSILLI *mushroom, roma tomato, parmesan* 17

RICOTTA RAVIOLI *roasted eggplant, squash, coriander, celery, pecorino* 18

BUCATINI AMATRICIANA *pomodoro, calabrese chili, guanciale, pecorino* 18

MEZZALUNA *texas lamb, asparagus, spring onion caponata, parmesan brodo, pecorino* 19

SPAGHETTI ALLA FORIANA *shrimp, cashew, preserved lemon, bottarga* 17

SAFFRON RISOTTO *charred corn, roasted bell pepper, arugula, parmesan* 16

SECONDI

TEXAS NEW YORK STRIP *grilled zucchini, black garlic, compressed watermelon* 36

SEARED HAKE *castelvetrano olive, roasted rainbow carrot, paprika breadcrumb* 29

LAMB BLADE STEAK *salsa verde, chickpea, lamb sausage, eggplant agrodolce* 30

VERDURE

CHARRED SWEET POTATO
toasted walnuts, texas goat cheese, basil, smoked balsamic 9

ROASTED SUMMER SQUASH
rosemary, roasted tomato, basil pesto 9

FRIED SHISHITO PEPPERS
ricotta salata, mint, citrus vinaigrette 10

