

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
salt-roasted beets, pickled jujube dates, toasted seed loaf



ANTIPASTI

FARM EGG** *polenta, foraged mushroom* 11x2

CROSTINI *texas peach jam, herb goat cheese, fresh horseradish root* 12

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

TUNA CONSERVA SALAD *pear vinaigrette, arugula, castelvetro olive, pomegranate seed* 13

BURRATA *summer melon, cucumber, yogurt, lemon oil* 14

STUFFED CALAMARI *peperonata, salmoriglio sauce, confit tomato, grilled sourdough* 14

PRIMI

(pasta)

FUSILLI *mushroom, roma tomato, parmesan* 17

RICOTTA RAVIOLI *roasted butternut squash, sweet potato greens, black currants, pecorino* 17

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 *castelvetro olive, roasted rainbow carrot, paprika breadcrumb* 29

TEXAS QUAIL *rosemary roasted potatoes, citrus, cauliflower, gala apple* 29

VERDURE

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

ROASTED SUMMER SQUASH
rosemary, roasted tomato, basil pesto 9

TEMPURA BUTTERNUT SQUASH
sage, bagna cauda 9

