



FAMILY STYLE MENU

ANTIPASTI

(choose 2)

FRITTO MISTO seafood, arugula, lemon

PORK MEATBALLS tomato, fig mostarda

ARANCINI carrot top pesto, taleggio cheese

FARM EGG polenta, foraged mushrooms

CROSTINI acorn squash, smoked honey vinaigrette, almond, parmesan

INSALATA

FALL SALAD marinated vegetables, spiced cracker, parmesan dressing

PASTA

(choose 3)

BUCATINI pomodoro, calabrese chili, guanciale

MEZZALUNA braised lamb, pecan pesto, sunchoke

SPAGHETTI shrimp, cashew, preserved lemon, basil

RICOTTA RAVIOLI butternut squash, sweet potato greens, currants

RISOTTO pumpkin, brussels sprouts, orange marmellata, parmesan

FUSILLI mushroom, roma tomato, parmesan

VERDURE

SWEET POTATOES walnuts, goat cheese, smoked balsamic

SPICED CAULIFLOWER texas tangerine, gaeta olive, parsley

ADDITIONS

CURED SALUMI PLATTER pickles, mustard 16.

CHEESE PLATTER mostarda, condimenti 15.

LA QUERCIA PROSCIUTTO salt-roasted beets, jujube dates, toasted rye 12.

MADAI CRUDO pistachio, chiogga beets, poached kumquat 13.

TEXAS QUAIL rosemary potatoes, citrus, cauliflower, gala apple 29.

MONKFISH rainbow chard, celeriac puree, grilled broccoli, verjus glaze 29.

N.Y. STRIP roasted root vegetables, pumpernickel, fennel, red wine & garlic jus 36.

\$42 per guest

An 18% suggested gratuity for all family style dinners will be added on final bill. This amount is not compulsory and may be adjusted by the guest.



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