



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

INSALATA

FALL SALAD marinated vegetables, spiced cracker, parmesan dressing

PASTA

(choose 3)

BUCATINI pomodoro, calabrese chili, guanciale

MEZZALUNA braised lamb, pecan pesto, sunchoke

GNOCCHETTI NERO braised octopus, saffron brodo, snap peas

RISOTTO soubise, crispy leek, pine nuts, parmesan

RICOTTA RAVIOLI brown butter, mint, english peas, eggplant

CAMPANELLE foraged mushroom croquette, lemon puree, 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 pickled strawberry, caper berries 12.

BASS CRUDO pistachio, chiogga beets, poached kumquat 14.

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

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

N.Y. STRIP spring vegetables, parsnip puree, charred leek powder 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.