

PER LA TAVOLA

items to be shared by the table

SEAFOOD FRITO MISTO 14
arugula, lemon

PORK MEATBALLS 12
tomato, fig mustarda

ARANCINI 11
smoked caciocavallo, sicilian pesto

CURED SALUMI PLATTER 16
marinated green tomatoes, mustard

CHEESE PLATTER 15
date vinaigrette, sunflower seeds

LA QUERCIA PROSCIUTTO 12
roasted strawberries, spring onion, lemon

ANTIPASTI

CROSTINI *roasted butternut squash, goat cheese, espresso walnuts, pear, calabrese chili oil* 10

FARM EGG** *polenta, foraged mushroom* 10

GULF BLUE CRAB* *gala apple, celery root, crispbread* 12

MARINATED KALE SALAD *ricotta salata, salami, almond, sunflower & sesame seeds, golden raisin* 12

RED AND GOLD BEET SALAD *yogurt, arugula, fennel* 12

PASTA PRIMI

SPAGHETTI ALLA NORMA *roasted eggplant, pomodoro, soffritto, parsley, basil, pecorino romano* 16

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

TRIANGOLI *texas lamb, kale, cipolline onions, meyer lemon, pecorino romano* 18

LINGUINE NERO *rock shrimp, calamari, red onion, arugula, bread crumb* 19

SAFFRON RICOTTA RAVIOLI *sundried tomatoes, orange, fennel, pistachio, pecorino romano* 17

RISOTTO *butternut squash, saffron, ricotta whey, parmigiano reggiano, lemon, bottarga* 16

SECONDI

TEXAS NEW YORK STRIP *brussel sprout, roasted salsify, red onion, vin cotto* 36

RAINBOW TROUT *cauliflower, pine nuts, celery, sunchokes, romaine lettuce, cherries, citrus* 27

BRAISED TEXAS LAMB SHOULDER *roasted mushrooms, grape tomatoes, pearl onions, rosemary, mustard* 27

VERDURE

SWISS CHARD
brown butter, golden raisin, mostarda, calabrese chili 8

FINGERLING POTATOES
gaeta olives, grape tomatoes, breadcrumbs, pancetta vinaigrette 8

CRISPY ACORN SQUASH
parsley, chive, shallot, garlic, pumpkin seeds 10