

## 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, rye seed toast*



## ANTIPASTI

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

**CROSTINI** *roasted acorn squash, smoked honey vinaigrette, almond, parmesan* 12

**FALL GREEN SALAD** *marinated root vegetables, spiced cracker, parmesan dressing, cured egg yolk* 11

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

**WHIPPED BURRATA** *roasted apple crostata, white balsamic agrodolce, wild arugula* 14

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

## PRIMI

*(pasta)*

**FUSILLI** *mushroom, roma tomato, parmesan cheese* 17

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

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

**MEZZALUNA** *texas lamb, pecan pesto, roasted sunchoke, pecorino cheese* 19

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

**RISOTTO** *roasted pumpkin, charred brussels sprouts, orange marmellata, parmesan cheese* 16

## SECONDI

**TEXAS NEW YORK STRIP** *roasted root vegetables, pumpnickel, marinated fennel, red wine garlic reduction* 36

**SEARED WILD SNAPPER** *grilled kale, mustard green pistou, caramelized carrot, gaeta olive, citrus* 32

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

## VERDURE

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

**PUTTANESCA PANELLE**  
*garlic, olives, capers, pomodoro sauce* 9

**TEMPURA BUTTERNUT SQUASH**  
*sage, bagna cauda* 9

