

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 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

GRILLED OCTOPUS *caramelized turnips, corona beans, basil broth* 13

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

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

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

SECONDI

TEXAS NEW YORK STRIP *marinated fennel, pumpernickel, roasted root vegetables, red wine garlic jus* 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

