

PER LA TAVOLA

items to be shared by the table

FRITTO MISTO 14
seafood, arugula, lemon

PORK MEATBALLS 13
tomato, fig mostarda

ARANCINI 11
carrot top pesto, taleggio cheese

CURED SALUMI PLATTER 16
pickles, mustard

CHEESE PLATTER 15
mostarda, condimenti

LA QUERCIA PROSCIUTTO 12
pickled texas strawberry, caper berries, whole grain mustard vinaigrette

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* 11

STRIPED BASS CRUDO *pistachio, chiogga beets, poached kumquat* 14

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

DUCK CREPPELLE *confit shallot, strawberry relish, herb salad* 13

PRIMI

(pasta)

CAMPANELLE *foraged mushroom croquette, lemon puree, parmesan cheese* 17

RICOTTA RAVIOLI *brown butter, mint, english peas, roasted eggplant* 17

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

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

RISOTTO *soubise, crispy leek, pine nut, parmesan cheese* 16

GNOCCHETTI NERO *braised octopus, saffron brodo, snap peas* 17

SECONDI

44 FARMS NEW YORK STRIP *spring vegetable, parsnip puree, charred leek* 36

SEARED MONKFISH *rainbow chard, celeriac puree, grilled broccoli, verjus* 29

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

VERDURE

CHARRED SWEET POTATO

toasted walnuts, texas goat cheese, basil, smoked balsamic 9

SPICED CAULIFLOWER.

texas tangerine, gaeta olive, parsley 9

TEMPURA BUTTERNUT SQUASH

sage, bagna cauda 9