

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

INSALATA PRIMAVERA *pancetta, gorgonzola crema, herb vinaigrette, apple* 12

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

WHIPPED BURRATA *heirloom tomato, arugula, farro crisp, 'everything' spice* 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

CHITARRA NERO ALLO SCOGLIO *mussels, clams, cherry tomato, toasted breadcrumb* 18

SECONDI

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

SEARED TROUT *tapenade, marinated spring vegetables, burro d'arancia* 28

STUFFED QUAIL *mortadella, summer squash, farinata, toasted pistachio* 29

VERDURE

ITALIAN CORN

balsamic pickled blueberry, chili flake, parmesan cheese 9

SPICED CAULIFLOWER.

texas tangerine, gaeta olive, parsley 9

GRILLED ASPARAGUS

olive vinaigrette, candied almond, roasted pepper 9