

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

CRAB CROSTINI *fried egg aioli, chive, smoked trout roe* 13

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

SMOKED SALMON TORTELLINI *ricotta, herb pistou, roasted beet, fennel biscotti* 13

WHIPPED BURRATA *heirloom tomato, arugula, farro crisp, 'everything' spice* 14

CUCUMBER SALAD *watermelon, pickled basil seeds, house mozzarella* 12

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

TORTELLINI *braised lamb, summer squash, heirloom tomato, pecorino, saffron brodo* 19

RISOTTO *pistachio pesto, grilled peach, parmesan cheese* 16

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

SECONDI

44 FARMS NEW YORK STRIP** *eggplant caonata, smoked crema, orange segments, aged balsamic* 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

ROASTED GREEN BEANS.

lemon agrodolce, texas peppers, herb gremolata 9

FRIED TEXAS POTATO

herb aioli, heirloom tomato relish 9