

Olive & June

PER LA TAVOLA

items to be shared by the table

FRITTO MISTO 14
seafood, vegetable, 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

SAN DANIELE PROSCIUTTO 12
pickled texas strawberry, caper berries, whole grain mustard vinaigrette

ANTIPASTI

PUMPKIN SOUP *glazed root vegetables, nutmeg, focaccia crouton* 12

FARM EGG** *polenta, foraged mushroom* 11

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

FALL GREENS SALAD *caciocavallo cheese, citrus, pecan vinaigrette* 12

TUNA TARTARE *chermoula sauce, radish, carta de musica* 14

RICOTTA GNUDI *butternut squash yogurt, grilled kale, pepitas* 13

PRIMI

(pasta)

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

RAVIOLI *crescenza cheese, harissa, sesame seeds, grilled broccoli, pecorino* 18

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

TORTELLINI *braised lamb, acorn squash, pecorino, saffron brodo* 19

RISOTTO *pistachio pesto, pickled cippolini onion, parmesan cheese* 16

MAFALDINI *seared octopus, nduja, basil, crispy shallot* 18

SECONDI

44 FARMS NEW YORK STRIP** *eggplant caponata, smoked crema, orange segments, aged balsamic* 36

SEARED SCALLOPS *apple butter, roasted rutabaga, almond puree* 34

GRILLED QUAIL *sweet potato, grilled endive, spiced nuts* 27

VERDURE

ITALIAN CORN

balsamic pickled blueberry, chili flake, parmesan cheese 9

FRIED BRUSSELS SPROUTS

pancetta crumble, wine soaked raisins 9

ROASTED SWEET POTATO

toasted walnuts, balsamic, goat cheese 9

**There is a risk associated with consuming raw animal protein. If you have a chronic illness of the liver, stomach or blood or have immune disorder, you are at greatest risk of illness from meat. Parties of 6 or more will have a suggested gratuity of 18% indicated on their bill. This amount is not compulsory and may be adjusted by the guest.