



PER LA TAVOLA

items to be shared by the table

PORK MEATBALLS 13 tomato, fig mostarda

ARANCINI 11 carrot top pesto, taleggio cheese

CURED SALUMI/CHEESE BOARD 17 pickles, mostarda, condementi

FRITTO MISTO 14

seafood, vegetable, arugula, lemon

FARM EGG** 11 polenta, foraged mushroom

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



ANTIPASTI

PUMPKIN SOUP glazed root vegetables, nutmeg, focaccia crouton 12

SEMOLINA GNOCCHI green garlic pistou, pickled carrot, shaved parmesan 12

FALL GREENS SALAD caciocavallo cheese, citrus, pecan vinaigrette 12

TUNA TARTARE chermoula sauce, radish, carta de musica 14

TEXAS WAGYU BEEF RIB smoked balsamic, pickles, apple 16

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** sunchoke gratin, red wine jus, tangerine, horseradish 36 **SEARED SCALLOPS** apple butter, roasted rutabaga, almond puree 34 **IO RANCH LAMB CONFIT** english peas, red beans, pickled onions, fresh mint 30

VERDURE

SWISS CHARD GRATIN

fontina, nutmeg 9

FRIED BRUSSELS SPROUTS

pancetta crumble, wine soaked raisins 9

ROASTED SWEET POTATO

toasted walnuts, balsamic, goat cheese 9

