

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/CHEESE BOARD 17
pickles, mostarda, condimenti

FARM EGG** 11
polenta, foraged mushroom

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

ANTIPASTI

BEET SALAD *torn burrata, farm greens, balsamic* 13

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

LOBSTER SALAD *butter lettuce, foccacia crouton, radish, lemon* 18

SPRING SALAD *caciocallo cheese, citrus, pecan vinaigrette* 12

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 ALL'AMATRICIANA *pomodoro, calabrese chili, guanciale, pecorino cheese* 18

FARFALLE *rainbow carrot, sugar snap peas, ricotta salata* 17

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 BRANZINO *sicilian pesto, pickled peppers, grilled spring onion, eggplant* 29

IO RANCH LAMB CONFIT *english peas, red beans, pickled onions, fresh mint* 30

VERDURE

SWISS CHARD GRATIN

fontina, nutmeg 9

FRIED SHISHITO PEPPERS

lemon agrodolce, fennel 9

RAINBOW CARROTS

ricotta, olive gremolata, mint, herb vinaigrette 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.*