

SAMPLE MENU

FALL

STARTERS & SIDES

CHILLED CORN SOUP *Green Tomato Relish, Ginger, Radish, Sicilian Olive Oil*
ROMANO BEANS *Ricotta, Basil Pesto, Toasted Walnuts*
CHICORY INSALATA *Wellstone Farm Butter Greens, Kohlrabi, Walnut Vinaigrette*
RICOTTA CROSTINI *Fire Roasted Beets, Turnip Top Pesto, Lime, Tarragon*
SPICY CUTTLFISH & CRISP POTATO *Chicory, Calabrian Chili Aioli*
OLIVE OIL FRIED MOZZARELLA CHEESE & BREAD TERRINE *Hen of the Woods, Mushroom Ragu, Fennel*
WHOLE ROASTED HONEYNUT SQUASH *Pumpkin Seed Pesto, Ricotta, Aged Balsamic*
WELLSTONE ROMANESCO *Shaved Kohlrabi, Ricotta, Walnut, Broccoli Rabe Pesto, Fennel Pollen*
ROASTED BEETS *Arugula, Romano Beans, Gorgonzola Dressing*

ENTREES

SCALLOPS & BUTTERNUT SQUASH ROTOLI *Crisped in Olive Oil, Escarole, Fennel, Curry*
SHELLFISH BRODETTO *Peperonata Broth Scallops, Clams, Mussels, Pastini*
POTATO GNOCCHI *Kabocha Squash, Pumpkin Seeds, Brown Butter, Puffed Rye, Pecorino*
RIGATONI BOLOGNESE *Beef Ragu, Basil, Parmigiano Reggiano*
VEAL SWEETBREADS *Grilled Radicchio, Rucola Amaro Vinaigrette, Colatura*
TAGLIATELLE GRANO ARSO *Lamb Shoulder, Kale, Rosemary, Smoked Ricotta Salata*
SLOW ROASTED PORK BELLY *Roasted Garlic, Polenta, Salsa Verde, Almonds*
STEAK *Beef Fat Potatoes, Sweet Cherry Tomatoes, Arugula, Aceto Balsamic, Sicilian Olive Oil*
SHORT RIB *Braised Kale & Potato Torta, Cippolli Onion, Bordelaise*
RISOTTO OF WHEATBERRY *Crisp Kale, Chili*

composition may change with seasonality of ingredients

