

SAMPLE MENU

SUMMER

STARTERS & SIDES

SHISHITOS *Anchovy Bagna Cauda, Toasted Breadcrumbs, Chili*

STONE MILLED POLENTA *Parmigiano & Reggiano, EVOO*

SQUASH & ZUCCHINI *Ricotta Crispy Capers, Parmesan Crumbles*

CUCUMBERS *Crème Fraîche, Blue Cheese, Pasta Fritti*

SEACOAST MUSHROOMS *Stone Milled Polenta, Garlic, Lemon Zest, Parsley*

BABY WHITE TURNIPS *Spanish Almonds, Hot Honey, Roasted Fennel Puree*

WHOLE ROASTED EGGPLANT *Smoked Ricotta Salata, Cherry Tomatoes, Basil, Sicilian Olive Oil*

BROCCOLI & WHITE BEANS *White Soy, Miso Cream*

GREEN BEANS *Ricotta, Dehydrated Olives, Mint*

RADISHES & CRISPY POTATOES *Crème Fraîche, Lime, Tarragon, Dill*

CRISP POTATOES *Lemon Aioli, Dill*

ENTREES

SPAGHETTI AL POMODORO *Heirloom Tomato Sugo, Calabrian Chili, Smoked Ricotta Salata*

GEMELLI *Polenta Fresca, Corn, Ricotta, Sage*

LOBSTER MALLOREDDUS *Calabrian Chilli, Maine Lobster, Tarragon Butter, Fennel, Citrus*

ROASTED NATURAL CHICKEN *Potato Gnocchi, Jimmy Nardello Peppers, Pickled Garlic Scapes*

RYE ORECCHIETTE *Pork Sausage, Wellstone Farm Greens, Chickpeas, Burrata*

PEPPERCORN SEARED DUCK BREAST *Wheatberries, Snap Peas, Dried Figs, Aged Balsamic, Mint*

SCALLOPS RISOTTO *Aged Camaroll Rice, Fennel, Kohlrabi*

PAN ROASTED SKATE WING *Basil Spätzle, Crispy Prosciutto, Brown Butter, Lemon, Zucchini*

MONKFISH *Sfufato d'ceci, Spigarello, Garlic Conserva,*

composition may change with seasonality of ingredients

