



## Snacks

- Rosemary Focaccia** – house ricotta, rendered nduja, saba and cultured parmesan butter \$12
- House Antipasti** – citrus marinated olives with parmesan, spiced corn nuts and pickled vegetables \$11
- Salumi** – house cured calabrian coppa, truffle salami, fennel seed lonza and mortadella \$29
- Prosciutto di Parma Tasting** – 12 & 24 month aged ham with castelvetro olives and parmesan \$27
- 61 Mozzarella** – hand stretched mozzarella with lemon zest, fennel pollen and Texas olive oil
- Liuzzi burrata with saba, chives and grilled Icon sourdough \$31

## Appetizers

- Wood Grilled Prawns** – head on blue prawns with salsa verde and charred meyer lemon \$26
- Vegetable Bagna Cauda** – petite raw vegetables served with roasted garlic and anchovy aioli \$18
- Blue Fin Tuna Crudo** – horseradish gremolata and crispy farro \$29
- Arancini** – crispy fontina cheese stuffed carnaroli rice with salsa verde and tomato sauce \$17
- Hearth Meatballs** – brisket, veal and pork meatballs with hearth tomato sauce and basil \$19

## Soup and Salads

- White Bean and Toscano Kale Soup** – fennel sausage, grilled sourdough and Texas olive oil \$16
- Baby Gem Caesar** – oregano croutons, aged parmesan with anchovy and roasted garlic dressing \$15
- River Valley Farms Bibb** – castelfranco, shaved fennel, radish, provolone and orange vinaigrette \$16

## Flour and Grain

**Bucatini Cacio e Pepe** – semolina pasta with cracked black pepper and pecorino fulvi \$28

**Smoked Spaghetti Carbonara** – house guanciale, pecorino toscano and local farm egg yolk \$29

**Tagliatelle Bolognese** – braised brisket, veal and pork based sugo with aged parmesan DOP \$31

**Serpente** – ricotta stuffed pasta, hen of the wood mushrooms and preserved lemon \$32

**Rotollo** – rolled pasta with bolognese, house ricotta, mozzarella and hearth tomato sauce \$30

**Risotto Milanese** – saffron infused Acquerello aged carnaroli rice with parmesan and dried cherry tomatoes \$34

## Entrees

**Pacific Swordfish** – eggplant puree, castelvetro olives and puttanesca sauce \$46

**Black Sea Bass** – spinach gnudi Florentina, broccolini, roasted sunchoke and pistachio pesto \$48

**Windy Meadow Chicken** – yukon gold potatoes, cipolini onions and roasted garlic pan jus \$34

**44 Farms Short Rib** – parmesan polenta, white bean ragout, Toscano kale, radicchio and salsa verde \$52

**Veal Chop Marsala** – hen of the wood mushrooms, grilled baby artichokes and Sperone marsala \$61

**Bistecca Fiorentina For Two** – porcini and fennel pollen crusted 28oz. prime porterhouse \$139

## Starch and Vegetables

**Roasted Yukon Gold Potatoes** – rosemary and parmesan DOP \$11

**Hen of the Wood Mushrooms and Cauliflower** – roasted garlic aioli and winter truffle \$16

**Broccolini** – calabrian chili, preserved lemon and oregano bread crumbs \$14

**Grilled Baby Artichokes** – Texas olive oil and castelvetro olives \$25