



Snacks

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

Brunch

Semolina Dutch Baby – luxardo cherries, lemon and powdered sugar \$18

Soft Scrambled Egg Bruschetta – ricotta, 24 month prosciutto and hen of the wood mushrooms \$26

House Granola – chestnut honey, crispy farro, hazelnuts and local yogurt \$11

Mozzarella in Corozza – battered mozzarella sandwich with hearth tomato sauce,
calabrian chilis and baked eggs \$23

Soup / Salads

Tortellini in Brodo – parmesan rind enriched chicken broth with mortadella and ricotta filled ravioli \$16

River Valley Farms Bibb – Castelfranco, shaved fennel, radish, provolone and orange vinaigrette \$17

Baby Gem Caesar – oregano croutons, aged parmesan with anchovy and roasted garlic dressing \$16

Chopped Salad – gem lettuce, radicchio, black chickpeas, genoa salami, cherry tomatoes, pepperoncini, provolone and an oregano red wine vinaigrette \$18

add chicken to any salad \$11 add poached shrimp to any salad \$13

Pasta / Entrees

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

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

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

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

Shaved Porchetta Sandwich – castelfranco, provolone, mozzarella with fennel and caramelized mostarda, served with rosemary fries or small caesar \$19

Starch / 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, radicchio and castelvetrano olives \$25