



Appetizers

- House Antipasti** – citrus marinated olives with parmesan, spiced corn nuts and pickled vegetables \$11
- Burrata** – roasted winter squash, 12 month aged prosciutto, hazelnuts and calabrian chili infused honey \$24
- Frito Misto** – crispy shrimp, calamari, whitefish and shishito peppers served with dill-caper aioli \$26
- Blue Fin Tuna and King Salmon Tartare** – calabrian chili, radish, crème fraiche, and grilled bread \$18
- Pork Belly Spiedini** – wood grilled pork belly with black olive caramel, celery leaf & orange zest \$15
- Arancini** – crispy fontina cheese stuffed carnaroli rice with salsa verde and tomato sauce \$15
- Hearth Meatballs** – brisket, veal and pork meatballs with hearth tomato sauce and basil \$17

Soup / Salads (add chicken \$9 add poached shrimp \$11)

- White Bean Soup** – pistachio gremolata and pancetta \$14
- River Valley Farms Bibb** – castelfranco, shaved fennel, radish, provolone and orange vinaigrette \$15
- Baby Gem Caesar** – oregano croutons, aged parmesan with anchovy and roasted garlic dressing \$14
- Chopped Salad** – gem lettuce, radicchio, black chickpeas, genoa salami, cherry tomatoes, pepperoncini, provolone and an oregano red wine vinaigrette \$16

Sandwiches

(served with rosemary fries or small caesar)

- Italian Hoagie** – Rovagnati cured meats, giardiniera, provolone, gem lettuce, tomato and calabrian chili aioli \$19
- Broccoli Panino** – preserved lemon, calabrian chili, provolone, mozzarella with roasted garlic aioli \$16
- Shaved Porchetta** – castlefranco, provolone, mozzarella with fennel and caramelized mostarda \$17
- Wagyu Burger** – mozzarella, provolone, gorgonzola with caramelized onions, radicchio and garlic aioli \$18

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

Pasta / Entrees

Bucatini Cacio e Pepe – semolina pasta with cracked black pepper and pecorino fulvi \$23

Spaghetti – hearth tomato sauce, Texas olive oil and aged parmesan DOP \$17

add chicken \$9 **add meatballs** \$11

Tagliatelle Bolognese – braised brisket, veal and pork based sugo with aged parmesan DOP \$26

Serpente – ricotta stuffed pasta, hen of the wood mushrooms and preserved lemon \$29

Rotollo – rolled pasta with bolognese, house ricotta, mozzarella and hearth tomato sauce \$23

Windy Meadow Chicken – yukon gold potatoes, cippolini onions and roasted garlic pan jus \$29

King Salmon or New York Strip – farro, Toscano kale, local potato, pistachio pesto
and fermented red pepper sauce \$31/\$39

Starch / Vegetables

Thick Cut Fries – rosemary and parmesan DOP \$9

Hen of the Wood Mushrooms and Cauliflower – roasted garlic aioli and winter truffle \$14

Broccolini – calabrian chili, preserved lemon and oregano bread crumbs \$12

Grilled Baby Artichokes – Texas olive oil, radicchio and castelvetro olives \$23