Chef’s Vegetarian Tasting
Wine Pairing

ANTIPASTI

Root Vegetable Brodetto  Beet, Rutabaga, Potato Hay, Sorel  19
Stracciatella  Kumquat, Pink Peppercorns, Mint, Calabrese Chili, Charred Ciabatta.  24
Chef’s Cheese Board  Chefs Daily Selection of Cheeses and Seasonal Sides  33

PRIMI

Bucatini Pomodoro  Pomodoro, Fresh Basil, Burrata  31
28 Kabocha Squash Spirale  Pumpkin Seed, Brown Butter, Sage  35
Tallegio Agnolotti.  Charred Leeks, Chive Oil, Crispy Parm  31
Fall Campanelle  Tomatoes, Brussel Sprouts, Caramelized Onions, Garlic, Parmesan  31
Spaghetti Aglio e Olio  Olio Verde Olive Oil, Shaved Garlic, Chili  17
Malfade Bolognese  Mushroom Bolognese, Pickled Morels, Banana Peppers Crispy Garlic  32
Spaghetti Puttanesca  Kalamata Olives, Capers, Calabrese Chili, Baby Heirloom Tomatoes  27
Black Burgundy Truffles  Tagliatelle, Burro, Grana Padana Black Pepper  85

SECONDI
Fall Bounty  Grilled Parsnips, Charred Carrots, Brussel Sprouts, Blood Orange Vinaigrette  36
Cauliflower  Pan Seared Purple Cauliflower, King Trumpet Mushrooms, Butternut Squash, Beet Citronette, Fermented Ramp Caponata  36

Contorni

Charred Brussel Sprouts  Calabrese Chili, Crispy Garlic, Lemon  14
Crispy Potatoes  Chives, Truffle Essence, Grana Padana  14
Pan Seared Mushrooms  Garlic, Fresh Herbs, Lemon  14

Zero Proof Refreshers

Strawberry  Balsamic, Ginger Beer, Orgeat (Contains Nuts)  12
Peach  Lemongrass, Falernum, San Pellegrino Limonata  12
Executive Chef David Lazer Benstock
Chef de Cuisine Sheridan Scott
Sous Chef Joshua Wilson