

# Sample Dinner Menu

## Antipasti

Sea Wolf Bakery Baguette - les pres sales butter, sea salt - 8

Marcona Almonds - rosemary, garlic, olive oil - 6

Castelvetrano Olives - fennel pollen, citrus, rosemary - 6

Farinata - chickpea flatbread, house cagliata, king apple butter, sea salt - 12

House Caesar - anchovy, parmigiano reggiano, red wine croutons - 14

Sweet Potato Salad - baby kale, farro, gorgonzola dolce, date habanero vinaigrette, sunflower seeds - 16

Ribollita - red lentil, pistachio, winter root vegetables, tomato conserva, chard, cabbage, pangrattato - 14

Burrata - roasted sunchoke delice puree, marinated sunchoke, rosemary honey, black truffle - 25

## Primi & Secondi

Saffron Spaghetti Bolognese - pork, veal, rosemary, fennel, parmigiano reggiano - 28

Paccheri alla Carbonara - guanciale, black pepper, egg yolk, pecorino romano\* - 29

Cavatelli - swan house lamb sausage, grilled broccolini, pomodoro, parmigiano reggiano - 30

Sweet Potato Gnocchi - brown butter, pumpkin, sage, pangrattato, parmigiano reggiano - 25

Risotto ai Funghi - mixed roasted mushrooms, thyme, parmigiano reggiano - 30

Duck Breast - parsnip puree, duck fat roasted carrots, demi glace, cranberry relish - 35

Pan-Seared Halibut - corona bean fennel puree, butter brown ale braised endive, shaved fennel - 38

Braised Short Rib - green peppercorn horseradish gremolata, fingerling potatoes, burnt rosemary aioli - 45