

ALBA – AUTUMN

BRUSCHETTE

1 For \$5, 3 for \$12, 5 for \$15

**Sheep's Milk Ricotta, Local Honey, Sea Salt
Ceci Bean Puree, Lardo, Pepperoncini
Mortadella, Our Own Hens' Egg
Saba Roasted Pumpkin & Sweet Garlic Caponata
Spicy Broccoli Raab, White Anchovy**

ANTIPASTI

Wood Grilled Octopus, Ceci Beans, Chorizo, Pickled Onion & Lemon 15

15 Crispy Veal Sweetbreads, Cauliflower Sformato, Castelmagno Fondue

10 Ember Roasted Sardines, White Wine, Lemon, Garlic, Breadcrumbs

Mozzarella Burrata from Caseificio Gioa, Bruschetta, Sea Salt & Pugliese Olive Oil 12

Rustic Wood Grilled Flatbread, Beef Short Rib, Red Onion Jam, Horseradish-Crème Fraiche 12

Salata 12 Roasted Baby Beets, Marcona Almond Butter, Arugula & Ricotta

Apple 10 Escarole Salad, Lemon-Anchovy Dressing, Celery Root, Honey Crisp

Seasonal Soup of the Day MP

Antipasto, Daily Changing – Chef's Choice 14pp

**Special Thanks to our Farmers and Fisherman
Brad Warren, Culton Organics, Yellow Springs Farm, Lancaster Farm Fresh,
Birchrund Hill, Vollmecke Orchards, Kirmont Farm**

PASTA

Agnolotti Del Plin, Filled with Rabbit & Prosciutto,

Brown Butter & Sage or Rabbit Brodo 16

“Crespelle “- Baked and Stuffed Crepes with a Porcini Mushroom & Veal Ragu 19

Paccheri, Wild Boar Ragu, Parmigiano Reggiano 18

15 Sheep’s Milk Ricotta Gnocchi, San Marzano Tomato Sauce

Hand Cut Spaghetti Carbonara, Peas, Crispy Pork Belly, Parmigiano Reggiano 16

Mantova Style Pumpkin Ravioli, Crushed Amaretti Cookies 16

Macheroni Di Chittara, Fresh Maryland Shrimp, Lemon, White Wine & Garlic 19

SECONDI

Cape May Tile Fish, Tatziki Sauce, Chickpea Fritters, Salad of Guanciale & Local Pear 26

Mixed Grill of Marvesta Shrimp, Tuna, Sea Scallops, Farro of Fennel, Olives, Orange & Thyme 29

Wood Grilled Breast of Chicken, Roasted Crimini Mushroom, Pumpkin & Mascarpone Orzo 22

Slow Roasted Berkshire Pork, Sweet Corn Pudding, Wood Roasted Onions, Arugula 24

Creekstone Farm Hanger Steak, Cardoon Gratin & Balsamico Condimento 25

Wood Roasted Lamb, Prunes, Radish & Stone Ground Polenta 27

Slow Roasted Suckling Pig, Rosemary, Fingerling Potatoes, Garlicky Escarole 29

CONTORNI

\$6 ea

Chickpea Fries, Rustic Tomato sauce

Smashed Fingerling Potatoes, Horseradish-Crème’ Fraiche

Garlicky Broccoli Raab

Caramelized Brussels Sprouts, Smoked Pancetta, Balsamic

Anson Mills Stone Ground Polenta, Parmigiano Reggiano

Five Course Chef Tasting Menu Available Tuesday – Thursday \$65 Wine Pairing \$25

20% Gratuity Added to Parties of Five or More