

ALBA – SPRING

STARTERS

Spring Pea Sformato, Pecorino Fondue, Morel Mushrooms	11
Wood Grilled Octopus, Warm Potato, Pickled Onion, Vin Cotto	15
“Batsua” – Crispy Braised Pig Trotters, Mustard Crema, Spicy Greens	12
Mozzarella Burrata, Bruschetta, Extra Virgin Olive Oil, Sea Salt	11
Roasted Local Beets Served Warm with Marcona Almond Butter, Arugula, & Ricotta Salata	12
Branch Creek Farm Greens and Escarole Salad, Lemon-Anchovy Dressing, Parmesan, Egg	10
Antipasto Changes Daily – Chef’s Choice	15pp

PASTA

Hand Cut Tajarin, Sugartown Asparagus, Rosemary, Parmigiano-Reggiano	16
Rabbit Agnolotti del Plin, Parmigiano-Reggiano, Rabbit Brodo	18
Spaghetti alla Chitarra, “Carbonara”, Spring Peas, Pecorino, Crispy Pork Belly	18
Paccheri, Wild Boar Bolognese, Parmigiano-Reggiano	20
Tagliatelle, “Al Covo” Mixed Seafood, White Wine, Oven Dried Tomatoes	24

ENTREES

Braised Halibut, Romesco Sauce, Crushed Peas, Grilled wild Ramps	29
Golden Tile Fish, Nettle & Potato Gnocchetti, Garlic Yogurt Sauce, Lemon Confit	28
Wood Grilled Local Chicken, Aged Balsamic Vinegar Sauce, Spring Vegetables & Pancetta	24
Slow Roasted Berkshire Pork, Crispy Spaetzle & Peas, Salad of Pea Tendril	26
Wood Roasted Goat, Creamy Potatoes, Fava Beans	31
Grass-Fed Hanger Steak, Gold Potato Puree, Gratin of Local Asparagus & Our Hens’ Egg	28
Birchrun Hill Farm Local Organic Veal, Daily Changing Preparation	MP

Five Course Chef’s Tasting Menu \$60.00 Tuesday – Thursday, Wine Pairing \$25

18% Gratuity Added to Parties of Five or More

Corkage Fee \$10/Bottle, \$20/Magnum (Only wine permitted)

Consuming raw or undercooked foods may increase your risk of food borne illness.