

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, blackberry bay leaf compote, sea salt - 12

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

Watermelon Salad - arugula, pickled rind, cherry tomato, candied pistachio, pistachio dressing, shiso - 16

Santucci Farms Beet Salad - herb aioli, spring mix, roasted red and chioggia beets, fried leeks - 15

Burrata - swan house heirloom tomato, aged balsamic vinegar, olio verde, basil - 18

Primi & Secondi

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

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

Cavatelli - duck confit, basil-pistachio pesto, castelvetrano olives, parmigiano reggiano - 30

Girella - mozzarella and provolone filling, golden chanterelle, pecorino romano fonduta, chive oil - 30

Tonnerelli alla Nerano - swan house zucchini confit, parsley, lemon, parmigiano reggiano - 27

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

Pan-Seared Halibut - corona bean fennel puree, lobster mushroom confit, shaved fennel - 38

Pure Country Pork Chop - roasted corn, red onion, padron pepper, saba - 55