

# Tonight's Menu

\*We offer a small menu that changes daily.\*

## Antipasti

Sea Wolf Bakery Baguette - les pres sales butter, sea salt - 6

Marcona Almonds - rosemary, garlic, olive oil - 6

Castelvetrano Olives - fennel pollen, citrus, rosemary - 6

Farinata - chickpea flatbread, house cagliata, shallot agrodolce, sea salt, rosemary - 12

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

Swan House Kale Salad - gorgonzola dolce, candied pistachios, king apple - 16

Burrata - beets, arugula, balsamic, pistachio, crostini - 16

Farro Salad - candy roaster squash, pear, treviso, brown butter vinaigrette, ricotta salata - 15

Ribollita - kale, carrot, cabbage, red lentil, pistachio, tomato conserva, anchovy croutons - 13

## Primi & Secondi

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

Bucatini alla Carbonara - guanciale, black pepper, swan house farm duck egg, pecorino romano - 28\*

Rigatoni alla Norma - charred eggplant, pomodoro, fried eggplant, parmigiano reggiano - 26

Ricotta Gnocchi - vodka sauce, blistered red peppers, caramelized onion, pecorino romano - 28

Risotto - leek, smoked trout, roasted fingerling potatoes, celery leaf, white pepper - 32

Grilled Octopus - n'duja aioli, peperonata, pangrattato, shaved fennel, lemon - 38

Grilled Pork Chop - watercress, frisee, summer peach, mustard vinaigrette, caramelized onion butter - 42