



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Green Garbanzo Hummus, Zaatar, Carta di Musica

Cucumber, Badger Flame Beets, Dill Cream, Candied Walnuts

Pasta Salad, Sundried Tomato, Green Chickpea, Olives

WINE PAIRING

SAUVIGNON BLANC | COEUR DU MONT |
2024 | FR

SECOND

CHOICE OF

Black Emmer Rigatoni, Short Rib Ragu, Parmesan

Squid Ink Campanelle, Longfin Squid, Peperonata, Allepo

Spelt Torchietto, Asparagus, Salsa Verde, Parmesan

WINE PAIRING

PINOT NOIR | BLOODROOT | 2023 |
COASTAL CALIFORNIA

DESSERT

Lemon Crackle Cheesecake, Blueberry Compote

WINE PAIRING

SAUTERNES | BARTON & GUESTIER |
BORDEAUX, FR

FEATURED FARMS

Wild Hive, Norwich Meadows, Home Farm, Harlem Valley Homestead,

Thistle Pass, Sharon Mountain Greens, Chaseholm, Greig Farm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.