

Sunday Family Pasta Night

First course to share

BABY KALE AND ARUGULA SALAD

local chicory, pickled delicata squash, spiced pecans, great hill blue cheese, prosciutto chips, cranberry-cider vinaigrette

Pastas

choice of

MUSHROOM RISOTTO

roast wild mushrooms, parmesan fondue, arugula, roasted tomatoes, ricotta salata SEAFOOD
\$30

RICOTTA TORTELLINI

butternut squash, raddichio, kale pesto, pine nuts, chili oil
\$30

CACIO É PEPE

white campanelle pasta, parmesan, fresh cracked pepper, prosciutto
\$30

SPAGHETTI CON POMODORO

hand cut spaghetti, house pomodoro sauce, basil, parmesan
\$30

FETTUCINE BOLOGNESE

Lewis Family Farm's grass-fed beef, house pomodoro, parmesan
\$40

BRAISED BEEF SHORT RIB AGNOLOTTI

sweet potato puree, maple-bourbon glaze, salt roasted pearl onions, candy pecans
\$40

LOBSTER RAVIOLI and PORK BELLY*

R.I. lobster, crispy "overnight" pork belly, confit egg yolk, truffle jus
\$40

CAMPANELLE

scallop, shrimp, calamari, shellfish bisque, meyer lemon, molica
\$40

TRUFFLE MACARONI and CHEESE

macaroni, cave aged white cheddar, truffle
\$40

Dessert for the table

MINI PUMPKIN CHEESE CAKE and ESPRESSO SABAYON

cranberry compote, charred cinnamon chantilly, candied filo crisps