



VEGETARIAN MENU

APPETIZERS

Chickpea Soup

18

Giardiniera Salad

Arugula, Watercress, Grilled Radicchio, Confit Cherry Tomatoes,
Red Onion, Ricotta Salata, Champagne Vinaigrette

24

Pecorino & Balsamic Brûlé

Variation of Pear, Focaccia Crostini, Toasted Pecan

29

MAINS

Cacio e Pepe

Bucatini, 15-year Aged Provolone, Black Pepper, Lemon Dust

36

Chestnut Pappardelle

Locally Grown Mushroom Ragu, Brown Butter Crumble,
Pickled Fried Mushroom, Grana Padano

40

Pan-Seared Eggplant

Beluga Lentils, Charred Eggplant Purée, Salsa Verde, Toasted Pine Nuts

40

