

*Formaggio & Salumi*

**Any 3 for 12**

- House-made Mozzarella
- Goat
- Gorgonzola
- Taleggio
- Soppressata
- Prosciutto
- Spicy Coppa
- Chicken Liver Pate

*Antipasto*

- Roasted Mushroom Soup / smoked cream 6 GF
- Wagyu Beef Tartar / capers / chives / parmesan 8
- Mussels / garlic wine sauce / nduja 9 GF
- Deviled Eggs / crispy country ham / cornichons 7 GF
- Hearth Veggies 4 GF
- \*Oysters Manhattan / bourbon / cherry (3) 9 GF
- Crispy Pork / sarsaparilla-glaze / pickled onion / smoked mayo 12 GF

*Pasta*

**Morel Pappardelle 18**

local morel mushrooms / wild ramp pesto / parmesan cheese

**Fettuccine and Meatballs 18**

house-made spinach fettuccine / local lamb & beef meatballs / balsamic sauce / pecorino cheese

**Nettle & Ricotta Gnocchi 16**

fava beans / country ham / charred shortbread

**Rock Shrimp Spaghetti 19**

shrimp / garlic / olive oil / roasted tomato / lemon confit

\*\*\*A gluten free pasta is available upon request.\*\*\*

*Tutto è fatto da noi. ~ Everything made by us.*

*Insalate*

**\*WK Caesar Salad 12**

roasted romaine / anchovies / pane fritto / cured egg / parmesan crema

**Burrata Salad 11 GF**

English peas / fava bean / pea shoot / lemon / carta musica

**Local Field Green Salad 10 / 6 GF**

carrot / cucumber / radish / strawberry / goat cheese / balsamic vinaigrette

*Pizza & Calzone*

**Guanciale & Spring Onion Pizza** / spring onions / crispy cured pork / béchamel / parmesan cheese 11

**WK Pizza** / Lothar's merguez / olives / aged provolone / house red sauce 13

**Margherita Pizza** / house red sauce / house-made mozzarella / basil / olive oil / sea salt 11

**Asparagus Pizza** / blue cheese crema / asparagus / aged balsamico / pine nuts 11

**Short Rib Calzone** / beef short rib / pork shoulder ragout / ricotta cheese / charred red pepper crema 16

*Entrée*

**Hearth Roasted Duck** / breast / duck confit tortellini / mashed potatoes / spring onions 33

**Baked Halibut** / wild ramps / crispy fingerling potatoes / ramp tzatziki / olive oil 27 GF

**Hearth Roasted Day Scallops** / lemon grass & quinoa risotto / peas / honey-vanilla sauce 29

**Roasted Yohanan Chicken** / parsnip crema / maitake mushrooms / black lager sauce 22 GF

**\*Farmer's Cut** / smoked fingerling potato / white asparagus / Tuscan oil & sorghum / herbs

\*market price\* GF

*Da aziende agricole locali per il tuo piatto. ~ From local farms to your plate.*

Instagram #thewinekitchen,

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.