



Fall 2019 HVRW

LUNCH - \$22.95

November 4 - 17



STARTERS

BEEF CANEDERLI: MOZZA BALL SOUP, PECORINO
CRISPY ARTICHOKEs, SEA SALT, MINT AIOLI
GLAZED SPICY PORK RIBS, ROMANESCO AND SESAME
TRUFFLE GREEN BEANS, PUMPKIN SEEDS, SICILIAN SEA SALT
FETTUCCHINE FILETTO POMODORO ADD FRESH MOZZARELLA + 6.
CAULIFLOWER-KALE FRITTERS, SWEET CALABRIAN CHILE SAUCE
MARIA'S REAL DEAL BAKED CLAMS WITH A LITTLE PORK FAT + 6.
GRILLED KABOCHA SQUASH, PEPITAS, CRISPY SAGE, HONEY VINAIGRETTE
CREAMY BURRATINA, WHITE ANCHOVIES, HOT PAPRIKA OIL, PICKLED SERRANO
GRILLED KIELBASA, SWEET AND SPICY PEPPERS, DRIED CRANBERRY VINAIGRETTE
BITTER LEAVES, POACHED PEAR, WALNUTS, BLUE CHEESE VINAIGRETTE

MAINS

GNOCCHI OXTAIL RAGU, PORCINI, MARSALA, PARMIGIANO
PORK OSSO BUCO, SMASHED POTATOES, TRUFFLE, PORK SUGO
FETTUCCHINE CREAMY WILD MUSHROOM RAGU, PECORINO, MÂCHE
ROASTED HUDSON VALLEY GAME HEN, SWEET POTATO-PUMPKIN HASH
TORTIGLIONI AL FORNO, SQUASH, PUMPKIN CREMA, WALNUTS, THYME OIL
GARGANELLI WHITE VEAL BOLOGNESE, PORCINI, PECORINO, BLACK TRUFFLE
BBQ VEAL MINUTE STEAK, SMASHED POTATOES, CUCUMBER SALAD, CILANTRO, SESAME
SCOTTISH "SALMON"-TROUT FILET, FORBIDDEN RICE, CAPERS, PICKLED CURRANTS

DESSERT

DARK CHOCOLATE OR AMARENA CHERRY GELATO
POPS ESPRESSO'S "DANNOLI" (A CANNOLI DONUT)
LAMBRUSCO POACHED PEAR, WHIPPED ROSEMARY RICOTTA

NO CHANGES OR SUBSTITUTIONS

Thank you for joining us.



Fall 2019 HVRW

DINNER - \$32.95

November 4 - 17



STARTERS

BEET CANEDERLI: MOZZA BALL SOUP, PECORINO
CRISPY ARTICHOKEs, SEA SALT, MINT AIOLI
GLAZED SPICY PORK RIBS, ROMANESCO AND SESAME
TRUFFLE GREEN BEANS, PUMPKIN SEEDS, SICILIAN SEA SALT
FETTUCCHINE FILETTO POMODORO ADD FRESH MOZZARELLA + 6.
CAULIFLOWER-KALE FRITTERS, SWEET CALABRIAN CHILE SAUCE
MARIA'S REAL DEAL BAKED CLAMS WITH A LITTLE PORK FAT + 6.
GRILLED KABOCHA SQUASH, PEPITAS, CRISPY SAGE, HONEY VINAIGRETTE
CREAMY BURRATINA, WHITE ANCHOVIES, HOT PAPRIKA OIL, PICKLED SERRANO
GRILLED KIELBASA, SWEET AND SPICY PEPPERS, DRIED CRANBERRY VINAIGRETTE
BITTER LEAVES, POACHED PEAR, WALNUTS, BLUE CHEESE VINAIGRETTE

MAINS

GNOCCHI OXTAIL RAGU, PORCINI, MARSALA, PARMIGIANO
PORK OSSO BUCO, SMASHED POTATOES, TRUFFLE, PORK SUGO
FETTUCCHINE CREAMY WILD MUSHROOM RAGU, PECORINO, MÂCHE
ROASTED HUDSON VALLEY GAME HEN, SWEET POTATO-PUMPKIN HASH
TORTIGLIONI AL FORNO, SQUASH, PUMPKIN CREMA, WALNUTS, THYME OIL
GARGANELLI WHITE VEAL BOLOGNESE, PORCINI, PECORINO, BLACK TRUFFLE
BBQ VEAL MINUTE STEAK, SMASHED POTATOES, CUCUMBER SALAD, CILANTRO, SESAME
SCOTTISH "SALMON"-TROUT FILET, FORBIDDEN RICE, CAPERS, PICKLED CURRANTS

DESSERT

DARK CHOCOLATE OR AMARENA CHERRY GELATO
POPS ESPRESSO'S "DANNOLI" (A CANNOLI DONUT)
LAMBRUSCO POACHED PEAR, WHIPPED ROSEMARY RICOTTA

NO CHANGES OR SUBSTITUTIONS

Thank you for spending your evening with us.