

## CHEF'S TABLE

EXECUTIVE CHEF | ANDREW GANTT

# EXCLUSIVE PREVIEW

### VERDURE

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## INSALATA ALL'ITALIANA

roasted artichoke white bean salad with brussels sprouts dressed with blue cheese and citrus vin.

## CAPRESE

baby spinach topped with heirloom tomatoes and fresh mozzarella dressed with basil, micro greens and balsamic redox.

### PASTA

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## MORTADELLA MEATBALLS W/PISTACHIO BROWN BUTTER

meatballs, bucatini pasta dressed in pistachio brown butter pesto mixed in arugula, drizzled with saffron orange oil, topped with blistered vine on cherry tomatoes.

## SHRIMP PASTA AGLIO E OLIO

jumbo butterfly shrimp over pasta made with roasted garlic, olive oil, fresh parsley, parmesan and some crushed red peppers.

### PIZZA AL TAGLIO / PADELLINO

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## MARGHERITA

classic margherita with tomato, mozzarella and basil.

## GAMBERO

fresh shrimp, tossed in garlic, olive oil, parsley and crushed chili peppers with fresh mozzarella

### PESCE E CARNE

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## ITALIAN BRAISED SHORT RIB WITH RISOTTO

braised short rib stacked on cheesy risotto, topped with a moist maker coated in demi bread and pickles giardiniera

## GRILLED RED SNAPPER W/CARA CARA ORANGES + CHILES

snapper, California cara cara oranges, Fresno chile peppers, freshly squeezed lime juice with basil, mint, roasted red pepper and sun dried tomatoes.