

# extras

Supplemental to HVRW Menu

- fornarina** ( lightly salted rosemary olive oil soaked flatbread ) 7
- crostrio** ( toasted ciabatta toast burrata hot honey mint ) 5
- olivi** ( five variety mediterranean olives zuppa blend marinate ) 5
- tagliere** ( daily selection of cured meats and cheeses ) 15

## 1. small plates

- zuppa** ( market fresh soup utilizing local ingredients )
- farro** ( ancient grain arugula petals sour apple gorgonzola )
- fritti di baccala** ( salt cod fritters italian long hot pepper aoli )
- guancia** (braised pork cheek red cabbage fava crisps )

## 2. dinner plates

- risotto** ( spring apricot dolce gorgonzola radicchio chiffonada )
- trout** ( hudson valley wood fired vegetable over fregula )
- trofie** ( casa rolled pasta in rabbit ragout spring peas )
- pollo** ( roasted organic chicken over whipped potato & local chard )
- costoline** ( braised nutella short rib over polenta and roast carrot )

## 3. sweets

- nutella mousse** ( nutella cream whipped ricotta dollup toasted nuts )
- panna cotta** ( basil infused crema with sugarcane preserved lemon )
- pannettone**( breadpudding with raisin gelato )