

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)