union tavern

BITES BOARD

grilled focaccia with crushed tomato and pecorino
burrata, olive oil, sea salt
prosciutto di parma
smoked olives
cherry pepper giardiniera

COURSE 1

wagyu meatball
tomato sugo, house ricotta, cheekee greens basil

warm castlefranco
vincotto, local bleu cheese

rock shrimp fritti
artichoke, squash blossom, nduja aioli

antipasto salad with boccocini
shredded gem hearts, calabrian salami, green olive, vinaigrette

COURSE 2

osso buco
caramelized shallot, lemon – truffle risotto, barolo reduction

branzino
shaved fennel, citrus conserva, tarragon brodo

delicata squash ravioli
sage cream, brown butter, crispy mushroom

pappardelle bolognese
local pork and beef, house ricotta, pecorino, tartufo

DESSERT

gianduja cheese cake
basque style, white chocolate anglaise, fried hazelnut, champagne variations