

# LE CANZONI DALLA CUCINA DOMENICA

(the songs from the Sunday kitchen)

## RAVIOLI DOMENICA

Our special Sunday house made ravioli filled with fresh, local ingredients. As the garden changes, so the ingredients change. 22.

## LASAGNA BOLOGNASE

Our signature fresh made pasta is layered with a red meat sauce & a white bechamel sauce. 21.

## CLASSIC SUNDAY SUPPER PASTA

We take this Italian-American classic back to its original Sunday Supper roots. A tomato sauce that cooks all day ("gravy") is slow simmered with house made meatballs, Hickory Nut Gap sausages and shortribs. Generous portions served family style:

- For 1 ..... 21.
- For 2 ..... 38.
- For 4 ..... 64.
- For 6 ..... 90.

## BRAISED SHORT RIB

Fork tender, thick **beef short ribs** are braised in red wine and served over potato gnocchi. 26.

## g SALSICCIA ALLA GRIGLIA

Grilled Hickory Nut Gap Farm sweet **italian sausages** (*hot or mild*) with roasted red pepper and onion over creamy spring onion polenta. 23.

## g POLLO INVOLTINI

Springer Mountain NC free range **Chicken** breasts are stuffed with braised garden greens, Hickory Nut Gap bacon and Fontina cheese, with a citrus bagna cauda sauce over ancient farro. 26.

## v EGGPLANT ROLLINTINI

Thin slices of **Eggplant** are rolled and filled with goat cheese, Italian sausage, roasted artichokes & spinach and topped with a fresh marinara sauce and cheese over a bed of linguine. 21.

*Vegetarian Option with roasted red peppers instead of sausage.*

## g SEAFOOD STUFFED NC TROUT

Fresh **North Carolina Trout** is stuffed with fresh shrimp and lobster then baked in our wood fired oven and served over creamy risotto. 29.

v = vegetarian or **can** be prepared as a vegetarian dish. Please talk to your server.

g = gluten free or **can** be prepared with our gluten free pasta. Please talk to your server.

*a 20% gratuity will be added to parties of five or more*