

ELLERA

AT FLAT CREEK ESTATE

ANTIPASTI *shareable starters*

SALUMI & CHEESE BOARD | chef selection of cured meats and cheeses, candied walnuts, mostarda, grissini, olives, pane carasau - 28

COZZE AL VAPORE | mussels, ciabatta, lemon, herbs, tomato, vignier wine, chile flakes - 14 Δ

POLIPO AI FERRI | grilled octopus, crispy potatoes, roasted peppers, salsa tonnato - 19 ◊

CRUDO DI TONNO* | raw ahi tuna, frozen grapes, cucumber, watermelon, puffed wild rice, unfiltered sicilian EVOO - 17 Δ

QUADRATINI DI MELANZANE | crispy compressed eggplant parmigiana bites, baby arugula, spicy arrabbiata sauce - 14

TARTARE DI MANZO* | pane carasau, pear, chive, bagna cauda, radish, fennel, capers, purple mustard - 16 Δ

ZUPPA E INSALATA *housemade soup & salads*

VELLUTATA DI PATATE | potato & watercress soup with pancetta, crispy potatoes - 11 ◊

INSALATA CESARE | house caesar salad with teen romaine, umami dressing, banyul, croutons, 24 month d.o.p parmigiano reggiano - 13 Δ

INSALATA DI FRAGOLA | mixed greens, strawberries, gorgonzola, candied pecans, white balsalmic vinegar - 14 ◊°

PRIMI

RISOTTO ESTIVO | tomato risotto, summer squash, garden basil, parmigiano reggiano - 28 °

PAPPARDELLE ALLA MEDICI | hand rolled egg pasta, beef bolognese, parmigiano reggiano - 26

TAGLIATELLE ALL'ASTICE | hand rolled egg pasta, lobster, bisque, tomatoes, chile flakes - 35

CAVATAPPI ARANCIONE | cavatappi pasta, n'duga, cream, brussel sprouts, parmigiano reggiano - 28

SECONDI

CAPPESANTE DORATE | summer succotash, seared u-10 scallops, cannellini beans, grilled corn, fava, roasted garlic cream, sunflower sprouts - 39 ◊

POLLO AL MATTONE | crispy pressed half chicken, charred zucchini, roasted bell peppers, flat creek pinot grigio pan sauce - 28 ◊

FILETTO DI MANZO | grilled beef tenderloin, smoked mash potatoes, shishito peppers, gorgonzola fonduta, blackberry gastrique - 42 ◊

SALMONE CROCCANTE | seared salmon, grilled vegetable farro, dill aioli, herb salad - 34

CONTORNI *side dishes*

ASPARAGI SALTATI | grilled asparagas, parmigiano reggiano, dill, porcini salt - 12 ◊°

PATATE AFFUMICATA | smoked mash potatoes, primus novella EVOO, black pepper - 9 (add gorgonzola fonduta - 3) ◊

CAVOLETTI BRUXELLES | brussel sprouts, lemon, chili flakes, crispy pancetta, parmigiano reggiano, saba - 10 ◊°

SHISHITO AI FERRI | shishito peppers, smoked sea salt, umami dressing - 10 ◊°

DOLCI

CHEESECAKE | crunchy pecans, caramel, chocolate sauce - 10

TIRAMISU | ladyfingers, egg mascarpone cream, coffee, cocoa powder -9