

POTENTE \$55 MENU

STARTER

PROSCIUTTO

WHIPPED RICOTTA, SERRANO JAMON, TEXAS STRAWBERRY, PETITE ARUGULA
SPRING ONION JAM, TOASTED ALMOND, DIMMIT COUNTY OLIVE OIL

POLIPETTI ARROSTITI

CHARRED OCTOPUS, SQUID INK SPAGHETTI,
CHARRED TOMATO, CALABRESE PAINT

MAIALE BRASATO

ESPRESSO BRAISED BERKSHIRE PORK BELLY, JALAPENO POLENTA, CRACKLIN

OSTRICHE POTENTE

EVANS FAMILY EXTRA SELECT OYSTERS ROASTED WITH GARLIC, ARTICHOKE,
PARMIGIANO REGGIANO, MEYER LEMON, 1836 OLIVE OIL

ENTRÉE

BRANZINO

CAST IRON SEARED BASS, VEGETABLE CONFETTI, SEAFOOD BRODO

SPAGHETTI AL TARTUFO NERO

CACIO PEPE, DR DELICACY BLACK TRUFFLE SHAVED TABLESIDE

FILETTINO DI MANZO

PETITE FILET MIGNON, GARLIC CREAMED POTATO,
FARMER'S VEGETABLE, AMARONE PORCINI SAUCE

RAGU ALL' ANATRA

DARTAGNAN DUCK BREAST, POTENTE TAGLIATELLE,
PARMIGIANO REGGIANO, BAROLO MUSCOVY BOLOGNESE

DOLCE

CAFÉ' CIOCCOLATO

BLACKOUT GLAZE, CARAMEL CRUNCH, RASPBERRY PAINT

TEXAS STRAWBERRY CHEESECAKE

HONEY GRAHAM COOKIE CRUST, CAJETA GELATO

FEATURED WINES

MESA, GIUNCO, VERMENTINO, 2018 \$35
PETROLO TORRIONE, 1GT, TOSCANA, 2014 \$35

menu subject to change