

bolla

Cold

Mozzarella Panna Cotta . Fritto Misto . Basil Seeds
Flash Cured Branzino . Garlic Chips . Arugula . Red Pepper Oil
Arugula Insalata . House Ricotta . Sicilian Olive Oil . Cracked Pepper
Roasted Beet Salad . Warm Camembert . Amaretto Crème Fraiche
Beef Tartare . Pickled Ramps . Parmesan Oil . Toast Points (+4)

Hot

Bolla Minestrone . Pancetta . Beans . Vegetables . Ditali
Potato Gnocchi . Artichoke-Tomato Confit . Parsley . Black Olive Oil
Hudson Valley Foie Gras . Butter Lettuce . Tangerines . Raisin Maple Glaze (+15)
Honey Sugar Pork Belly . Compressed Pineapple . Green Onion . Verjus
Agnolotti . Robiola . Crisp Squash Blossom . Olio Verde
Lobster Ravioli . Peroni Fried Apple . Saffron Leeks . Ricotta Puree (+6)

Main

Seared Salmon . Fork-Mashed Potatoes . Spring Onions . Lemon Brown Butter
Branzino . Olive Oil Polenta . Red Pepper Rouille . Fava Beans
Beef Tenderloin . Truffle-Onion Crumble . Parmesan Potatoes . Beurre Rouge
Rack of Lamb . Tarragon Farro . Morels . Ramp Butter . Garlic Crust
Ossobuco . Parsley Crust . Potato Terrine . Sauce Bordelaise

Dessert

Cheesecake Canoli . Berry Confit . Graham Cracker
Lemon Crostata . Arugula . Raspberry-Lemon Sorbetto
Bolla "Tiramisu" . Chocolate Phyllo . Espresso Caramel . Marscarpone Gelato
Walnut Profiteroles . Caramelized Bananas . Milk Chocolate Anglaise
Chocolate Cake . Almond Semifreddo . Cherry Gelee

Three Courses \$45

Four Courses \$55

**Chef's Seven Course Tasting Menu \$75
with Appropriate Wine Pairings \$115**

David J. Bull
Executive Chef

Curtis Cooke
Chef de Cuisine