

# Rocket Surgery

## Small Plates

### Arugula & Grilled Radicchio Salad : \$7

marcona almonds, roasted garlic, grana padano, Banyuls Vinegar, extra virgin olive oil

### Marinated Olives : \$7

goat cheese, house bread

### House Made Ricotta : \$9

goat cheese, winter squash agrodulce (sweet & sour sauce), chili powder, house made focaccia

### Fried Calamari : \$11

pickled hot cherry & banana peppers, marinated olives, grana padano

### Meatballs : \$10

pistachio, bitter greens, grana padano

### Arancini : \$9

marinated tomatoes, roasted garlic, preserved lemon

## Vegetable Sides

### Charred Broccolini : \$5

chili powder, grana padano, extra virgin olive oil

### Brussels Sprouts : \$5

house cured & smoked bacon, caramelized onion vinaigrette

### Local Foraged Mushrooms : \$7

daily selection & preparation

## Pasta

### Agnolotti : \$14

stuffed with ricotta, goat cheese, and preserved lemon, dressed with blistered tomatoes, fresh basil, and grana padano

### Gnocchi : \$14

charred leeks, leek pesto, marcona almonds, Minus 8 Vinegar, grana padano

### Rigatoni : \$15

wild mushrooms, tomato cream sauce, grana padano

### Campanelle : \$18

duck confit, Brussels sprouts, roasted garlic, preserved orange

### Pappardelle : \$17

short rib sugo (tomato meat sauce), house ricotta, caramelized onions, tarragon

### Bucatini : \$15

house cured & smoked bacon, sabayon (egg sauce), grana padano, black pepper

### Capellini : \$19

scallops, lump crab, mussels, basil, tomato pomodoro sauce

## Large Plates

### Risotto : \$19

seasonal vegetables, grana padano, Minus 8 Vinegar, pink peppercorn

### Roasted Half Chicken : \$21

potato gratin, seasonal vegetables, charred lemon

### Scallops : \$24

pan seared, pistachio romesco sauce, marinated olives, arugula