

THE BRICE HOTEL

# CHEF'S TABLE

*fall preview*

EXECUTIVE CHEF | ANDREW GANTT



SAVE THE DATE

8.18.24

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## VERDURE

### CAESAR SALAD

baby romaine lettuce, blistered tomatoes, house made focaccia croutons, grated parm, anchovies, and house made dressing.

### GREEK

tomatoes, peppers, olives, red onion and fetta tossed in a house made Greek dressing.

## PESCE E CARNE

### POLLO AL CHIANTI

Italian twist on coq au vin, with gorgonzola stuffed gnocchi fried in butter with spinach, mushrooms and a butter nut squash purée.

### SEAFOOD CIOPPINO

hearty fish stew with roasted fennel and veggies, served with a piece of rustic bread.

\*contains shellfish

## PIZZA AL TAGLIO / PADELLINO

### MEDITERRANEAN

roasted artichoke, garlic boursin cheese, tangy sun dried tomatoes, and fresh mozzarella.

### MICA PIZZA E FICHI

fig, caramelized onion, arugula, balsamic glaze and prosciutto.

## PASTA

### SHORT RIB BOLOGNESE

shredded short ribs and hearty veggies slow cooked in house vodka sauce.

### BURRO DI ACCIUGHE

pasta tossed in anchovy butter sauce, cappers, arugula and cheese, topped with lemon zest, herbs and seasoned with black pepper .



ITALIAN KITCHEN + BAR