

# THE WARDROOM

## CHEESE OR CHARCUTERIE

*Cheese Monger's selection (for 2 or 4) \$20 / \$40*

## CHEESE & CHARCUTERIE COMBINATION

*Cheese Monger's selection (for 2 or 4) \$30 / \$60*

## - ANTIPASTI -

ARUGULA SALAD 12 | *24 month Parmigiano Reggiano, Champagne vinaigrette, lemon zest*

DUCK CONFIT SALAD 18 | *warm Moulard duck confit, bitter greens, citrus*

VITELLO TONNATO 21 | *poached veal loin, tuna sauce, crispy capers, lemon brunoise, chive*

SEAFOOD CRUDO MP | *Market's freshest seafood with seasonal garnish*

## - PASTA RIPIENA -

TORTELLINI IN BRODO 21

*braised veal cheek tortellini, golden chicken brodo, Parmigiano Reggiano*

CHICKPEA TORTELLINI WITH LOBSTER 27

*chickpea filled tortellini, warm Maine lobster, spring herbs, Ronnybrook butter*

FOUR CHEESE RAVIOLI WITH BUTTER & SAGE 21

*ricotta, mascarpone, chèvre, and aged Parmigiano Reggiano, sage, Ronnybrook butter, chive*

## - PASTA LUNGA -

FETTUCCHINE BOLOGNESE 27

*traditional bolognese with house made Fettuccine, 24 month Parmigiano Reggiano*

BUCATINI CACIO E PEPE 25

*Pecorino Romano cheese, potato, five peppercorn blend with house made bucatini*

## - PASTA CORTA -

TORCHIO WITH ITALIAN SAUSAGE AND BROCCOLI RABE 31

*house-blended italian sausage, broccoli rabe, cherry tomato, black garlic, olive oil*

GEMELLI WITH BROCCOLI AND PROSCIUTTO 31

*30 month Prosciutto di Parma, fine broccoli, fresh tomato, garlic, peperoncino, Bona Fortuna olive oil*

# THE WARDROOM

## OUR WINE PROGRAM

*Enjoy our extensive wine selection many ways:*

*24 wines Self serve tasting pours from our*

**ENOMATIC**

*Sommelier selected feature bottle list*

*Full Wine Cellar (corkage fee)*

### NIGHTLY FEATURES

### UPCOMING EVENTS

*Thursday*

LAMB CHOP

*Fri/Sat*

STEAK NIGHT

*Sunday*

BRUNCH

*Monthly Cheese & Wine*

**TASTINGS**

*in our wine cellar*

APRIL 27TH:

SAUVIGNON BLANC

MAY 11TH:

GERMAN

THE WINE LOCKER ROOM IS THE HEART OF OUR WINE  
CELLAR AT THE WARDROOM AND AVAILABLE TO BOOK FOR  
PRIVATE DINNERS FOR GROUPS UP TO TWELVE