



# DAGNY



## SMALL PLATES

### **burrata 10 \***

confit roasted peppers, garlic oil, aged balsamic w/ sourdough

### **gambas al ajillo 15**

(spanish garlic shrimp) garlic, crushed red pepper, white wine, lemon, w/ sourdough

### **zucca al forno 12\***

roasted butternut squash, sage ricotta, vincotto

### **roasted brussel sprouts 12\***

quince yogurt, granny smith apples, pistachios

### **bruschetta 8\***

caramelized pears, honey thyme mascarpone, vincotto

### **classic caesar salad 12**

\$4.00 chicken \$6.00 shrimp

little gem, garlic croutons, boquerones, parmesan

### **patatas bravas 12\***

crispy yukon gold potatoes, salsa brava, garlic aioli

### **marinated olives 4\*\***

mixed olives, rosemary, citrus

### **roasted cauliflower 13\*\***

cauliflower puree, parsley almond pesto, charred lemon

### **crispy polenta 8\***

creamy gorgonzola, wild mushrooms, pecans

### **pork belly sliders 11**

house made pickles, spicy mayo, cilantro

### **polpette 14**

beef meatballs, pomodoro, stracciatella w/ sourdough

### **roasted chicken sandwich 14**

joyce's farm chicken thigh, carrot-parsnip slaw, pickled jalapenos

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## FLATBREAD

\$4.00 chicken \$3.00 prosciutto

### **onion 20\***

caramelized vidalia onions, parmesan, cheddar, crispy shallots

### **nduja 22**

spicy pork sausage, mozzarella, arugula, pistachio

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### **fall risotto 20\***

\$4.00 chicken \$6.00 shrimp

roasted squash, brussels sprouts, wild mushrooms, parmesan

\*vegetarian \*\*vegan

**EXECUTIVE CHEF: CHRISTOPHER MARCANO**

Gratuity will be added to parties of 6 or more.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON HAS FOOD ALLERGY

**DINNER WEDNESDAY - SUNDAY 5:00-9:30**