

DINNER

# 192

-AT THE BLAKE-

## PIZZAS & SHARED PLATES

UNCLE PAULIE PIZZA | Tomato Sauce · Fresh Mozzarella · Soppressata · Calabrian Chili

MARGHERITA PIZZA | Tomato Sauce · Fresh Mozzarella · Basil

MARIANA PIZZA | Tomato Sauce · Basil

WHITE FEATHER PIZZA | Fresh Mozzarella · Parmigiano · Fresh Ricotta · Pine Nut Pesto

FRIED SPIEDINI | Fresh Mozzarella · Fontina · Capers · Anchovy

MEATBALLS | Pecorino Romano Cheese · Tomato Sauce

CHARCUTERIE | Cured Meats · Cheeses

## SOUP & SALADS

MINISTRONE | White Beans · Greens · Elbow Pasta · Root Vegetables · Parmigiano

SIMPLE LOCAL GREENS | Lemon vinaigrette

CAESAR | Romaine · Croutons · Anchovy

CHOPPED | Chickpeas · Radicchio · Aged Provolone · Fennel Salami

## MAINS

ALFREDO | Thin Fettucine · Parmigiano · Black Pepper

HERB CRUSTED HALIBUT | Blistered Cherry Tomato · Spinach · Butter Sauce

CENTER CUT FILET | Broccolini · Garlic Butter Yukon Gold Mashed Potatoes · Timo Butter

DUCK RAGU | Pappardelle Noodles

CHICKEN PARM | Pomodoro · Artisan Spaghetti

EGGPLANT PARM | Pomodoro · Spaghetti Squash

XIT RANCH BURGER | Sweet Bun · Cheddar Cheese · Lettuce · Tomato · Onion · House Made Mayo · Fries · Pickle

To begin addressing the gap between Front and Back of House compensation in the hospitality industry, a 3% service charge will be added to every check. The entirety of this fee is dedicated to our kitchen staff. This does not represent a gratuity for our Dining Room Staff.

A 20% gratuity may be added to parties of 6 or more.