Commons Menu

**Classic Bolognese**

House-Made Rigatoni Pasta (Semolina Flour, Water), Classic Bolognese (Water, Beef Brisket, Plum Tomatoes with Basil, Pork Butt, Half and Half Cream, Red Wine, Spanish Onion, Pork Belly, Chicken Bones, Tomato Paste, Celery, Carrots, Red Onion, Butter, Grana Padano Cheese, Fresh Thyme, Fresh Rosemary, Garlic, Kosher Salt, Ground Black Pepper, Ground Nutmeg, Cinnamon Stick, Bay Leaf, Bay Leaves, Fresh Cilantro)

ALLERGENS: WHEAT, GLUTEN, ALCOHOL, PORK, DAIRY

**Roasted Butternut Squash and Orecchiette Pasta**

House-Made Rigatoni Pasta (Semolina Flour, Water), Butternut Squash, Shallots, Panko Rice Crumb, Extra Virgin Olive Oil, Garlic, Nutritional Yeast, Sunflower Seeds, Fresh Sage, Extra Virgin Olive Oil, Kosher Salt, Lemon Zest, Garlic Powder, Crushed Red Pepper, Ground Nutmeg

ALLERGENS: WHEAT, GLUTEN
MENU OFFERINGS ARE SUBJECT TO CHANGE. MEALS ARE PREPARED IN A CULINARY ENVIRONMENT WHICH USES NUTS.

Yale SCHWARZMAN CENTER
Hospitality