

DINNER

MONDAY, AUGUST 30, 2010

SALUMI PIEMONTEISA — HOUSE CURED SALAMI AND MEATS

SALSICCIA CRUDA DI BRA — SPICED VEAL AND PORK SAUSAGE SERVED RAW ON GRILLED CROSTINI	8
SALUMI MISTI — A SELECTION OF HOUSE CURED SALUMI USING TRADITIONAL PIEMONTESE RECIPES: SALAME CUNESE / SALSICCIA DI BRA / SALAM ‘DLA DUJA / LONZA AL BARBERA / TESTA IN CASSETTA DI GAVI LARDO DI CAVOUR / SALAME COTTO D’ASTI / SALAME DELLA VALLE TORTONESE	18/28

APPETIZERS

PESCE CRUDO — HAMACHI / ROSA BIANCA EGGPLANT PASSATINA / PISTACHIO CONDIMENTO / MINT	12
ROASTED OCTOPUS AND POACHED WAGYU BEEF TONGUE / GOLDEN POTATOES / CELERY HEART / SALSA VERDE	12
BATSOÀ — CRISP TROTTER CAKE / GREEN TOMATO MARMELLATA / TARRAGON AIOLI	11
VITELLO TONNATO — SLOW ROASTED VEAL / LEMON AND ALBACORE TUNA SAUCE / CAPERS / ARUGULA	11
RAVIOLO FILLED WITH RICOTTA AND SPINACH / FARM EGG / GRATED SUMMER TRUFFLES / MELTED BUTTER	14
CARNE CRUDA — TARTARE OF PASTURED VEAL / TRUFFLED LARDO CROSTINO	12
FRITTO MISTO OF ROCK SHRIMP / SEASONAL BEANS / OLIVES / FENNEL / LEMON AIOLI	11
BURRATA CHEESE / MARINATED RED CORN / GREEN TOMATO “CARPACCIO” / HEIRLOOM TOMATO CRUDA	11
PRESSED SUMMER MELONS / SMOKED LARDO / MINT / CHILI	10
ROASTED FORMANOVA BEETS / HORSERADISH STRACCIATELLA / IBERICO HAM / CIPOLLINE AGRODOLCE	13
ROASTED BLACK MISSION FIGS / WHITE CRANE SPRING’S LETTUCES / FIG LEAF VINAIGRETTE / MURAZZANO CHEESE	11
HEIRLOOM TOMATO SALAD / HERBS / BLACK OLIVE CONDIMENTO / GREEN FENNEL SEED VINAIGRETTE	11
MARIQUITA FARM RADICCHIO SALAD / MANODORI BALSAMICO / 2001 PARMIGIANO REGGIANO RISERVA	10

SOUP / PASTA / RISOTTO

SUMMER VEGETABLE MINESTRA / BASIL PESTO	9
AGNOLOTTI DAL PLIN FILLED WITH ROASTED VITELLONE AND SAVOY CABBAGE / SUGO D’ARROSTO	12/17
RAVIOIRA ‘D SEIRASS — PASTA FILLED WITH MEYER LEMON SCENTED RICOTTA / SWEET PEA AND MINT PASSATO	11/16
COUJETTE — OCCITAINE POTATO GNOCCHI / TOMATO SUGO WITH HOUSE CURED PANCETTA STESA / CASTELMAGNO CHEESE	12/17
LANGAROLI AL BRASATO — PASTA FILLED WITH BRASATO / SUGO DI CUGNA / CUSIE AL CASTAGNO	12/17
TAJARIN — HANDCUT TAGLIATELLE / 5 HOUR PORK SUGO / PORCINI MUSHROOMS	11/16
PAPPARDELLE — WIDE PASTA RIBBONS / BLACK BELLY LAMB RAGU / MINT / PEAS / HONEY-PEPPER RICOTTA	12/17
RABATÒN — TRUFFLE-HERB RICOTTA GNOCCHI / WILD MUSHROOM SUGO	11/16
TROFIE — LIGURIAN PASTA / BASIL PESTO / POTATOES / SUMMER SQUASH / HARICOTS VERTS / PECORINO ROMANO	11/16
AGNOLOTTI AL CONIGLIO — RABBIT AGNOLOTTI / VERMOUTH REDUCTION / MOSTARDA DI FRUTTA	12/17
RISOTTO — SUMMER PORCINI MUSHROOMS / CARAMELIZED ONION / RED WINE / TESTUN AL BAROLO	15/20

BIS — TWO TASTINGS OF PASTA SHARED BY THE WHOLE TABLE	15	PER PERSON
TRIS — THREE TASTINGS OF PASTA SHARED BY THE WHOLE TABLE	18	PER PERSON

MAIN COURSES

SEARED LOCAL SEA BASS / ARTICHOKE HEARTS AND SUMMER PORCINI MUSHROOMS / HERB JUS	26
ALASKAN HALIBUT / SUMMER CAPONATINA / SAFFRON BUTTER / BLACK OLIVE CONDIMENTO	24
LIBERTY FARM DUCK BREAST / SLOW ROASTED LEG / BRUSSEL SPROUTS AND APPLES IN PADELLA / PASSATO DI SANCRAU	24
CUNIJ AL SIVÉ — DEVIL’S GULCH RABBIT COOKED WITH SPICED RED WINE SAUCE / OTTO FILE POLENTA	25
GRILLED LAMB CHOPS / WARM SUMMER BEAN SALAD / CANNELLINI BEAN PASSATINA / PX VINAIGRETTE	26
BEEF SHORT RIB STRACOTTO / SWEET PEA-POTATO PURÉE / ROASTED CIPOLLINE / PEA TENDRILS / HORSERADISH	23
CAPICOLLO ARROSTO — SLOW ROASTED PORK SHOULDER / SEASONAL STONE FRUITS / WHITE CORN POLENTA	23
ROASTED WOLFE RANCH QUAIL BREAST FILLED WITH FOIE GRAS AND MUSHROOMS / BRAISED CHARD AND CHANTERELLES	26

ON THE SIDE

BROWN BUTTER BRUSSELS SPROUTS / CAPERS / SHALLOTS / PARMIGIANO REGGIANO	5
LONG COOKED ROMANO BEANS / TOMATO / SMOKED PANCETTA / BASIL / ONION	5
FINGERLING POTATOES ROASTED WITH ROSEMARY AND GARLIC	5
SAUTÉED WHITE CORN / POMODORINI / BASIL / TORPEDO ONION	5