

DINNER

THURSDAY, MAY 29, 2008

CRUDO — SIMPLE PREPARATIONS OF RAW FISH

HAMACHI / SHAVED FENNEL / BLOOD ORANGE ESSENCE / SEA SALT / OLIVE OIL	12
YELLOWFIN TUNA / GREEN APPLE / BLACK OLIVES / ARUGULA	12
DAY BOAT SCALLOPS / SEA BEANS / OLIVE OIL / LEMON	12

SALUMI — HOUSE CURED SALAMI AND MEATS

TASTING PLATES

SALAME — NOSTRANO / FINOCCHIONA / SANGUINATO / SALAME COTTO D'ASTI / PICCANTE	17
COOKED SALUMI — MORTADELLA / TESTA / TESTA ARROTOLATA / SALAME COTTO D'ASTI / CICCIOI	14
CURED MEATS — LONZA (PORK LOIN) / CULATELLO (HAM) / VIOLA (LAMB) / ANATRA (DUCK BREAST) / PANCETTA STESA	17
SALUMI MISTI (CHEF'S SELECTION)	18/30

CICCIOI — RICH, SHREDDED PORK PATE WITH FRUIT MOSTARDA	6
PROSCIUTTO DI SAN DANIELE 20 MONTHS RISERVA DOP	14

APPETIZERS

VITELLO TONNATO — SLOW ROASTED VEAL / LEMON AND ALBACORE TUNA SAUCE / CAPERS / ARUGULA	11
BACCALA FRITTO — SPICY SALT COD CROQUETTES / GREEN GARLIC AIOLI	10
BURRATA CHEESE / ROASTED MUSHROOMS / ARUGULA / GRILLED FILONE	11
PIASTRA SEARED SQUID / PASSATO OF CORONA BEANS / PRESERVED MEYER LEMON / CHILI	11
TRIPPA IN UMIDO — BRAISED HONEYCOMB TRIPE / CORONA BEANS / TOASTED BREAD CRUMBS	9
FRITTO MISTO OF ROCK SHRIMP / GREEN BEANS / OLIVES / FENNEL / LEMON AIOLI	11
ROASTED OCTOPUS / HEARTS OF CELERY / KUMQUAT VINAIGRETTE / FENNEL SALSA VERDE	12
TUNA CONSERVA / POTATOES / RED ONION / CAPERS / RADICCHIO / MEYER LEMON VINAIGRETTE	10
MARKET SALAD — MIXED SEASONAL GREENS / LEMON VINAIGRETTE / SHAVED PARMIGIANO REGGIANO	9
LOCAL STRAWBERRIES / ARUGULA / RED ONION / GREEN PEACHES / RICOTTA SALATA	10
ROASTED RED AND GOLD BEETS / ARUGULA / CASTELMAGNO CHEESE / WHITE BALSAMIC VINAIGRETTE	9

SOUP / PASTA / RISOTTO

PASSATO OF ARTICHOKE / CRISPY PROSCIUTTO	9
AGNOLOTTI DAL PLIN FILLED WITH ROASTED VITELLONE AND SAVOY CABBAGE / SUGO D'ARROSTO	12/17
TAJARIN — HANDCUT TAGLIATELLE / 5 HOUR PORK SUGO / PORCINI MUSHROOMS	11/16
TRUFFLE-HERB RICOTTA GNOCCHI / WILD MUSHROOM BRODO / ROASTED RED ONION	11/16
PANSOTTI — LIGURIAN RAVIOLI FILLED WITH BRAISED GREENS / RICOTTA / HERBS / WALNUT BUTTER	10/15
PACCHERI — LARGE PASTA TUBES / LAMB SHOULDER RAGU / PEAS / MINT / RICOTTA SALATA	11/16
HERB AGNOLOTTI FILLED WITH RABBIT AND TRUFFLE / SWEET PEAS / TRUFFLE SUGO	12/17
POTATO GNOCCHI / ASPARAGUS PASSATO / CASTELMAGNO CHEESE	11/16
PAPPARDELLE — WIDE PASTA RIBBONS / LIBERTY FARMS DUCK RAGU / ORANGE ZEST	12/17
RISOTTO — SIERRA PORCINI MUSHROOMS / SPRING ONION / PARMIGIANO REGGIANO	20

MAIN COURSES

SEARED FILLET OF JOHN DORY / MOREL MUSHROOMS / PASSATO OF CARROTS / BARBERA BUTTER	25
ROASTED SEA BASS IN ZIMINO — CECI BEAN STEW / BEET GREENS / ROASTED TOMATO / FENNEL FONDO	24
BRAISED LAMB SHANK / BABY TURNIPS / CIPOLLINE / RADISH GREMOLATA	23
BEEF SHORT RIB STRACOTTO / BRAISED SPRING SHALLOTS / POLENTA AL TESTUN	22
PAN ROASTED CHICKEN / SPRING PORCINI MUSHROOMS / CIPOLLINE / ASPARAGUS	21
GRILLED DRY AGED RIBEYE STEAK / ROASTED SPRING TORPEDO ONIONS / GORGONZOLA BUTTER	29
LIBERTY FARMS DUCK BREAST / SAVOY CABBAGE / POTATO-CRAUTI PURÉE / NATURAL JUS "AGRODOLCE"	23
GRILLED BERKSHIRE PORK CHOP / ROASTED GRAPES / CABERNET GRAPE LEAVES / HAZELNUT BUTTER	22

ON THE SIDE

FINGERLING POTATOES ROASTED WITH HERBS AND CICCIOI	5
CORONA BEANS / SPRING GARLIC / OLIVE OIL	5
THYME AND HONEY GLAZED CARROTS	5
BRAISED BEET GREENS	5

A GRATUITY OF 18% MAY BE ADDED TO PARTIES OF SIX OR MORE.