

# DINNER

WEDNESDAY, JUNE 8, 2011

## SALUMI PIEMONTESE — 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 INSPIRED BY TRADITIONAL PIEMONTESE RECIPES:	18/28
SALSICCIA DI BRA / TESTA IN CASSETTA DI GAVI / SALAME AL NEBBIOLO / SALAM 'DLA DUJA / PANCETTA STESA	
LARDO DI CAVOUR / SALAME COTTO D'ASTI / SALAME DI BUE / TONNO DI CONIGLIO / SALAME TORTONESI / LARDO REALE	

## APPETIZERS

TONNO ROSSO — CRUDO OF KINDAI TUNA / SHAVED FENNEL / PEACH / BLACK OLIVE / SAN LAZZARO OLIVE OIL	16
PIASTRA ROASTED OCTOPUS / OLIVE OIL CRUSHED POTATOES / VEAL TONGUE / SALSA VERDE	12
CARNE CRUDA D'AGNELLO — TARTARE OF BLACK BELLY LAMB / LEMON / CANTABRIAN ANCHOVY / BLACK OLIVE CROSTINO	14
COSCE DI RANE — CRISP FRIED FROG'S LEGS / CREAMY POLENTA / SPRING GARLIC JUS / PEPPERCRESS	12
BURRATA CHEESE / LOCAL ASPARAGUS / CITRUS VINAIGRETTE / SHAVED RADISHES	12
VITELLO TONNATO — SLOW ROASTED VEAL / LEMON AND ALBACORE TUNA SAUCE / CAPERS / ARUGULA	11
RAVIOLO — PASTA FILLED WITH TRUFFLED POLENTA AND DUCK EGG / SWEET CORN BUTTER / GRATED SUMMER TRUFFLES	14
FRITTO MISTO OF ROCK SHRIMP / SEASONAL BEANS / OLIVES / FENNEL / LEMON AIOLI	11
SALAD OF WHITE CRANE SPRINGS GREENS / MARINATED WHITE PEACHES / TOMINO FRESCO	11
DANDELION AND CHERRY SALAD / MANGALITZA LARDO / TOASTED, GROUND HAZELNUTS	10
SMOKED LIBERTY FARM GOOSE BREAST / SALAD OF DRIED FRUITS / ENDIVE / COCOA NIB AND PEACH CONDIMENTO	12
STRAWBERRY AND ARUGULA SALAD / WHITE BALSAMIC VINAIGRETTE / RICOTTA SALATA / TOASTED ALMONDS	10
ROASTED BABY BEETS / CIPOLLINE "AGRODOLCE" / TINY BEET TOPS / CASTELMAGNO CHEESE	10

## SOUP / PASTA / RISOTTO

MINISTRA GENOVESE — LIGURIAN SPRING VEGETABLE SOUP / BASIL PESTO	9
AGNOLOTTI DAL PLIN — PASTA FILLED WITH ROASTED VITELLONE AND SAVOY CABBAGE / SUGO D'ARROSTO	12/17
RABATÒN — TRUFFLE HERB RICOTTA GNOCCHI / WILD MUSHROOM SUGO	11/16
TORTELLI DI ORTICHE — PASTA FILLED WITH NETTLES / FONDUTA DI FORMAGGI ALPINI / TOASTED HAZELNUTS	11/16
AGNOLOTTI DI CONIGLIO — PASTA FILLED WITH ROASTED RABBIT / VERMOUTH REDUCTION / MOSTARDA	12/17
RAVIORE — PASTA FILLED WITH MEYER LEMON AND RICOTTA / ASPARAGUS PASSATINA / MINT	11/16
TAJARIN — HANDCUT TAGLIATELLE / 5 HOUR PORK SUGO / PORCINI MUSHROOMS	11/16
COUJETTE — OCCITAINE POTATO GNOCCHI / LIBERTY FARM DUCK RAGU / ORANGE ZEST	12/17
PAPPARDELLE — WIDE PASTA RIBBONS / RABBIT RAGU / ROASTED CIPOLLINE / MOREL MUSHROOMS	12/17
RISOTTO NERO — CUTTLEFISH BRAISED IN ITS INK / LOBSTER JUS / FENNEL GREMOLATA	14/19

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 SEA SCALLOPS / SWEET PEA PASSATINA AND TENDRIL SALAD / RED WINE BUTTER	25
LOCAL KING SALMON / MOREL MUSHROOM AND SPRING VEGETABLE RAGOUT / HERB JUS	26
BEEF SHORT RIB STRACOTTO / BONE MARROW CRUST / CHANTERELLES / PEA TENDRILS / CIPOLLINE	24
LIBERTY FARM DUCK BREAST / FRESH AND DRY STONE FRUITS / DANDELION GREENS / NATURAL JUS / MARCONA ALMONDS	24
PORCHETTA — SLOW ROASTED PORK LOIN AND PANCETTA STUFFED WITH HAZELNUTS / BABY TURNIPS / CHERRY CUGNA	24
CUNIJ — DEVIL'S GULCH RABBIT / ROASTED STUFFED LEG / SEARED LOIN AND SPRING VEGETABLE SALAD / ARNEIS JUS	25
WOLFE RANCH QUAIL ON THE PIASTRA / WILD MUSHROOMS AND BRAISED CHARD / NATURAL JUS	24

## ON THE SIDE

BROWN BUTTER BRUSSEL SPROUTS / CAPERS / SHALLOTS / PARMIGIANO REGGIANO	5
FINGERLING POTATOES ROASTED WITH ROSEMARY AND GARLIC	5
PAN ROASTED FENNEL / MEYER LEMON / OLIVE OIL	5
HONEY GLAZED BABY CARROTS / THYME / YOUNG ONION	5

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