

LUNCH

FRIDAY, MAY 30, 2008

APPETIZERS

VITELLO TONNATO — SLOW ROASTED VEAL / LEMON AND ALBACORE TUNA SAUCE / CAPERS / ARUGULA	11
BURRATA CHEESE / ROASTED MUSHROOMS / ARUGULA / GRILLED FILONE	11
PIASTRA SEARED SQUID / PASSATO OF CORONA BEANS / PRESERVED MEYER LEMON / CHILI	11
FRITTO MISTO OF ROCK SHRIMP / GREEN BEANS / OLIVES / FENNEL / LEMON AIOLI	11
SALUMI MISTI — SELECTION OF HOUSE CURED MEATS AND SALAMI	12
MARKET SALAD — MIXED SEASONAL GREENS / LEMON VINAIGRETTE / SHAVED PARMIGIANO REGGIANO	9
ROASTED RED AND GOLD BEETS / ARUGULA / CASTELMAGNO CHEESE / WHITE BALSAMIC VINAIGRETTE	9
LOCAL STRAWBERRIES / ARUGULA / RED ONION / GREEN PEACHES / RICOTTA SALATA	10

SOUP / PASTA / RISOTTO

PASSATO OF ARTICHOKE / CRISPY PROSCIUTTO	9
AGNOLOTTI DAL PLIN FILLED WITH ROASTED VITELLONE AND SAVOY CABBAGE / SUGO D'ARROSTO	17
TAJARIN — HANDCUT TAGLIATELLE / 5 HOUR PORK SUGO / PORCINI MUSHROOMS	16
HERB AGNOLOTTI FILLED WITH RABBIT AND TRUFFLE / SWEET PEAS / TRUFFLE SUGO	17
PACCHERI — LARGE PASTA TUBES / LAMB SHOULDER RAGU / PEAS / MINT / RICOTTA SALATA	16
POTATO GNOCCHI / ASPARAGUS PASSATO / CASTELMAGNO CHEESE	16
PAPPARDELLE — WIDE PASTA RIBBONS / LIBERTY FARMS DUCK RAGU / ORANGE ZEST	17
TRUFFLE-HERB RICOTTA GNOCCHI / WILD MUSHROOM BRODO / ROASTED RED ONION	16
PANSOTTI — LIGURIAN RAVIOLI FILLED WITH BRAISED GREENS / RICOTTA / HERBS / WALNUT BUTTER	15
RISOTTO — SIERRA PORCINI MUSHROOMS / SPRING ONION / PARMIGIANO REGGIANO	18

MAIN COURSES

TUNA CONSERVA / POTATOES / RED ONION / CAPERS / RADICCHIO / MEYER LEMON VINAIGRETTE	14
GRILLED HANGER STEAK / WARM FINGERLING POTATO AND ARUGULA SALAD / GORGONZOLA BUTTER	18
GRILLED CHICKEN BREAST BATTUTA / SPINACH SALAD / CARAMELIZED ONION VINAIGRETTE / PORTOBELLO MUSHROOMS	15
PESCE IN ZIMINO — FISH AND SHELLFISH IN CECI BEAN STEW / BEET GREENS / ROASTED TOMATO / FENNEL FONDO	23
SEMOLINA DUSTED PETRALE SOLE / SWEET PEA PURÉE / RADISH AND PEA TENDRIL SALAD / MEYER LEMON BUTTER	22
SHORT RIB STRACOTTO / BRAISED LEEKS / POLENTA AL TESTUN	21
GRILLED LAMB SIRLOIN TAGLIATA / WARM BEAN SALAD / MINT SALSA VERDE	18
POLPETTE — ROASTED MEAT BALLS / POTATO PURÉE / PORCINI MUSHROOMS	17

ON THE SIDE

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

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