

# LUNCH

FRIDAY, JUNE 10, 2011

## APPETIZERS

SALUMI MISTI — A SELECTION OF HOUSE CURED SALUMI MADE USING TRADITIONAL PIEMONTESE RECIPES	12
VITELLO TONNATO — SLOW ROASTED VEAL / LEMON AND ALBACORE TUNA SAUCE / CAPERS / ARUGULA	11
PIASTRA SEARED LOCAL SQUID / CORONA BEAN PURÉE / PRESERVED LEMON / CHILI / ARUGULA	10
FRITTO MISTO OF ROCK SHRIMP / SEASONAL BEANS / OLIVES / FENNEL / LEMON AIOLI	11
FARMERS MARKET SALAD — MIXED SEASONAL GREENS / LEMON VINAIGRETTE / SHAVED PARMIGIANO REGGIANO	8
ROASTED BABY BEETS / CIPOLLINE “AGRODOLCE” / TINY BEET TOPS / CASTELMAGNO CHEESE	10
STRAWBERRY AND ARUGULA SALAD / WHITE BALSAMIC VINAIGRETTE / RICOTTA SALATA / TOASTED ALMONDS	10
BURRATA CHEESE / LOCAL ASPARAGUS / CITRUS VINAIGRETTE / SHAVED RADISHES	12

## SOUP / PASTA / RISOTTO

ZUPPA DI CIPOLLA — ONION SOUP / SWEET CORN / BASIL / RICOTTA CROSTINO	9
AGNOLOTTI DAL PLIN FILLED WITH ROASTED VITELLONE AND SAVOY CABBAGE / SUGO D'ARROSTO	17
RAVIORA — PASTA FILLED WITH MEYER LEMON AND RICOTTA / ASPARAGUS PASSATINA / MINT	16
COUJETTE — OCCITAINE POTATO GNOCCHI / LIBERTY FARM DUCK RAGU / ORANGE ZEST	17
TORTELLI DI ORTICHE — PASTA FILLED WITH NETTLES / FONDUTA DI FORMAGGI ALPINI / TOASTED HAZELNUTS	16
RABATÒN — TRUFFLE-HERB RICOTTA GNOCCHI / WILD MUSHROOM SUGO	16
PAPPARDELLE — WIDE PASTA RIBBONS / SLOW COOKED SHORT RIB RAGU / ROASTED CIPOLLINE / GRATED HORSE RADISH	17
TAJARIN — HANDCUT TAGLIATELLE / 5 HOUR PORK SUGO / PORCINI MUSHROOMS	16
RISOTTO — MOREL MUSHROOMS / SWEET WHITE CORN / SMOKED PANCETTA / SPRING ONION	19

## MAIN COURSES

INSALATA DI TONNO — ALBACORE TUNA CONSERVA / POTATOES / BEANS / EGG / OLIVES / TARRAGON VINAIGRETTE	14
PAN ROASTED CHICKEN BREAST / SPRING VEGETABLES / SPINACH / GREEN GARLIC JUS	17
FRICASSEA — PIEMONTESE SPRING LAMB STEW / WHITE WINE / CREAM / DILL / YOUNG VEGETABLES	17
PAN SEARED HANGER STEAK / LOCAL GREEN ASPARAGUS AND MARBLE POTATOES / SALSA VERDE	19
SEMOLINA DUSTED PETRALE SOLE / SPRING VEGETABLE RAGOUT / PORCINI MUSHROOM BUTTER	21
TROTA PIEMONTESE — SAUTÉED TROUT FILLET / ROASTED CAULIFLOWER / SULTANA RAISINS AND CAPERS / RED WINE JUS	20
CAPICOLLO ARROSTO — SLOW ROASTED PORK SHOULDER / BABY TURNIPS / SPRING ONION / SALSA RUSTICA	17
SUBRICH — PIEMONTESE VEAL AND PORK MEATBALLS / BROWN BUTTER-SAGE APPLES / POTATO PURÉE / SPICED VEAL JUS	16

## ON THE SIDE

FINGERLING POTATOES ROASTED WITH ROSEMARY AND GARLIC	5
BROWN BUTTER BRUSSEL SPROUTS / CAPERS / SHALLOTS / PARMIGIANO REGGIANO	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.*