

## LUNCH

FRIDAY, SEPTEMBER 03, 2010

### APPETIZERS

SALUMI MISTI — A SELECTION OF HOUSE CURED SALUMI MADE WITH 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 FORMANOVA BEETS / CIPOLLINE “AGRODOLCE” / TINY BEET TOPS / CASTELMAGNO CHEESE	10
HEIRLOOM TOMATO SALAD / HERBS / BLACK OLIVE CONDIMENTO / GREEN FENNEL SEED VINAIGRETTE	11
MARIQUITA FARM RADICCHIO SALAD / VILLA MANODORI BALSAMICO / 2001 PARMIGIANO REGGIANO RISERVA	10
BURRATA CHEESE / MARINATED CORN / GREEN TOMATO “CARPACCIO” / HEIRLOOM TOMATO CRUDA	11

### SOUP / PASTA / RISOTTO

SUMMER VEGETABLE MINESTRA / BASIL PESTO	9
AGNOLOTTI DAL PLIN FILLED WITH ROASTED VITELLONE AND SAVOY CABBAGE / SUGO D'ARROSTO	17
RABATÒN — TRUFFLE-HERB RICOTTA GNOCCHI / WILD MUSHROOM SUGO	16
TAJARIN — HANDCUT TAGLIATELLE / 5 HOUR PORK SUGO / PORCINI MUSHROOMS	16
AGNOLOTTI AL CONIGLIO — RABBIT AGNOLOTTI / VERMOUTH REDUCTION / MOSTARDA DI FRUTTA	17
RAVIORE ‘D SEIRASS — PASTA FILLED WITH MEYER LEMON SCENTED RICOTTA / SWEET PEA AND MINT PASSATO	16
LANGAROLI AL BRASATO — PASTA FILLED WITH BRASATO / SUGO DI CUGNA / CUSIE AL CASTAGNO	17
TROFIE — LIGURIAN PASTA / BASIL PESTO / POTATOES / SUMMER SQUASH / HARICOTS VERTS / PECORINO ROMANO	16
COUJETTE — OCCITAINE POTATO GNOCCHI / TOMATO SUGO WITH HOUSE CURED PANCETTA STESA / CASTELMAGNO CHEESE	17
PAPPARDELLE — WIDE PASTA RIBBONS / WOLFE RANCH QUAIL RAGU / WILD MUSHROOMS / PARMIGIANO REGGIANO	17
RISOTTO — HEIRLOOM TOMATOES / BURRATA CHEESE / YOUNG ONION / BASIL	18

### MAIN COURSES

INSALATA DI TONNO — ALBACORE TUNA CONSERVA / POTATOES / BEANS / EGG / CHERRY TOMATOES / TARRAGON VINAIGRETTE	14
GRILLED HANGER STEAK / CHERRY TOMATO PANZANELLA / RED WINE REDUCTION	17
FRICASSEA — PIEMONTESE LAMB STEW / SEASONAL VEGETABLES / CREAM / DILL	18
POACHED CHICKEN BREAST AND SUMMER VEGETABLE SALAD / MINT VINAIGRETTE / PECORINO CHEESE	15
SEARED SEA BREAM / WILD MUSHROOMS AND CORN / RED WINE JUS	23
LOCAL ALBACORE TUNA / CRANBERRY BEANS BRAISED WITH HEIRLOOM TOMATOES / TARRAGON AIOLI	20
CAPICOLLO ARROSTO — SLOW ROASTED PORK SHOULDER / SEASONAL STONE FRUIT / WHITE CORN POLENTA	17
SUBRICH — PIEMONTESE MEATBALLS WITH APPLES / POTATO PURÉE / ROASTED WILD MUSHROOMS / SPICED VEAL JUS	16

### ON THE SIDE

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

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