

July 23, 2010

SALUMI

Prosciutto di San Daniele, Friuli, Italy; Speck, Alto Adige, Italy;
Finocchiono, Salumeria Biellese, New York, New York. Served with "Rafano" and "Grissini" \$16

Olives, Spiced Almonds, Peanuts and Cashews \$6

Coleslaw \$4 "Frico Caldo" \$7

Squash Blossom "Fritta" \$4

QUATTRO PIATTI \$68

Antipasti \$13, Primi \$20, Secondi \$28, Dolci \$12

ANTIPASTI

Roasted Cure Farm Beet Salad
Sorrel and Burrata

or

Pacific Hiramasa "Crudo"
Finger Lime, Cilantro and Olive Oil

or

Grilled Red Wagon Farm Zucchini Salad
Chicken "Conserva", Treviso and Oregano

or

Grilled Pork Shoulder "Spiedino"
Cucumbers, Marinated Onions and Dill "Crema"

PRIMI

La Tur and Soft Ricotta "Tortelloni"
Porcini Mushroom "Conserva"

or

Hand-Cut "Pasta alla Chitarra"
New Caledonia Blue Prawns, Corn and Fava Beans

or

"Riso Superfino Carnaroli"
Cure Farm Broccoli, Toma Piemontese and Pancetta

or

House-Made Russet Potato Gnocchi
Speck Americano, Tomato "Brodo" and Red Wagon Farm Lovage

SECONDI

Whole Florida Hog Snapper
Braised Leek, Cure Farm Carrots and Vermouth Butter Sauce
(Serves 2. \$5 Supplement per Person)

or

Grilled Line-Caught Atlantic Swordfish
Black Lentil Salad, Cauliflower and Arugula

or

Shaved Heritage Foods Berkshire Pork Leg
Fingerling Potatoes, Bing Cherries, Mustard and "Sugo Naturale"

or

Grilled Prime Angus Beef Ribeye
Red Wagon Farm Turnips, Braised Greens and Pickled Horseradish