

March 5, 2010

SALUMI

Prosciutto di San Daniele, Friuli, Italy; Speck, Alto Adige, Italy;
Salame Gentile, Fra' Mani, Berkeley, California. Served with "Rafano" and "Grissini" \$16

Olives, Spiced Almonds, Peanuts and Cashews \$6

Coleslaw \$4 "Frico Caldo" \$7

QUATTRO PIATTI \$68

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

ANTIPASTI

Rancho Gordo White Bean Soup
Pancetta and Rosemary

or

Neah Bay Steelhead Salmon "Crudo"
Golden Beets, Horseradish and Olive Oil

or

Radicchio and Honeycrisp Apple Salad
Sopressata, Asiago and Apple "Purea"

or

"Frico Croccante"

Creamy Chestnut Polenta

La Quercia Speck Americano and Ricotta

PRIMI

"Riso Superfino Carnaroli"

Stonington Maine Lobster and Tarragon

or

"Raviolo della Casa"

House-Made Ricotta and Farm Egg

or

Hand-Cut "Pasta alla Chitarra"

Tomato-Pork Ragù and Rapini

or

Russet Potato Gnocchi

Braised Oxtail, Mushroom "Conserva" and Parmesan

SECONDI

Braised Atlantic Golden Tilefish

Chanterelle Mushrooms, Fennel and Broccolini

or

Pan-Roasted Maine Diver Scallops

Garbanzo Beans, Chard and House-Made Pork Sausage

or

Crispy Heritage Foods Berkshire Pork Belly

Roasted Cabbage, Bacon and Celery Root

or

Grilled Wagyu Sirloin Cap

"Farro Piccolo", Spinach, Cipollini Onions and "Sugo Naturale"