

May 6, 2008

SALUMI

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

Olives, Spiced Almonds, Peanuts and Cashews \$6

"Burrata di Andria" \$35 Coleslaw \$4 "Frico Caldo" \$7

QUATTRO PIATTI \$62

Antipasti \$12, Primi \$18, Secondi \$25, Dolci \$12

ANTIPASTI

Hawaiian Big Eye Tuna "Crudo"
Pickled Ramps, English Peas and "Lavash"
or

Warm Salad of Young Cure Farm Lettuces
Pancetta, Egg and Fingerling Potato
or

Cure Farm Spinach Custard
House-Made "Mortadella" and Montasio "Crema"
or

Grilled Leeper Farm Lamb Loin
Shaved Artichokes, Fava Beans and "Salva Cremasco"

PRIMI

Key West Pink Shrimp Soup
Fennel, Rapini and Sorrel
or

House-Made Russet Potato Gnocchi
Wilted Green Chard and "Ricotta Affumicata"
or

"Riso Vialone Nano"
Sweet Peas, Goat Cheese and Apple Wood Smoked Bacon
or

"Žlikrofi"
Red Pepper and Soft Ricotta Ravioli
Spinach and Parmesan
or

Roasted Lamb Stuffed "Mlinici"
Olive Oil Poached Fennel, Oregano and Watercress

SECONDI

Whole Key West Yellow Tail Snapper
Abbondanza Farm Shell Beans, Yukon Gold Potato, Salsa Verde and Lemon
(Serves 2)
(Supplement \$2 per oz. For Fish Over 1.5lb.)

Poached Pacific Halibut
Morel Mushrooms, Asparagus and Cipollini Onion Vinaigrette
or

"Involtino di Maiale"
Snake River Farm Berkshire Pork Belly
Warm Farro Salad and Apple
or

"Canederli"
Colorado Beef and Filone Dumplings
Cure Farms Greens, Horseradish and Beef "Brodo"