

January 03, 2012

SALUMI

Prosciutto di San Daniele Riserva, Friuli, Italy; Speck, Alto Adige, Italy;
Salame Toscano, Fra'mani.

Served with "Rafano" and "Grissini" \$18

Spiced Almonds, Peanuts and Cashews \$6

Coleslaw \$5 "Frico Caldo" \$10 Olives \$6

FRITTI

"Arancino" - Saffron Risotto and Bolognese Ragú \$4

"Gamberetti" - Laughing Bird Shrimp \$5

QUATTRO PIATTI \$75

Antipasti \$16, Primi \$28, Secondi \$38, Dolci \$16

ANTIPASTI

"Sformato"

Celery Root and Black Truffle

—

"Vellutata"

Cauliflower, Montasio and Pickled Beet

—

"Pesce Crudo"

Kampachi, Green Apple and Thyme

—

"Terrina"

Foie Gras, Summer Fruit Preserve and Pain au Lait

PRIMI

"Gnocchi di Patate"

Castelmagno and Walnut

—

"Stradette con Porri"

Melted Leek and Parmigiano-Reggiano

—

"Bigoli della Casa"

Red Wine Duck Ragú

—

"Canneloni"

Roasted Chicken and Fontina Val d'Aosta

—

"Ravioli"

Guinea Hen, Foie Gras and Vin Santo

SECONDI

"Capesante"

Diver Scallop, Sunchoke and Preserved Meyer Lemon

—

"Storione"

Sturgeon, Octopus, Bread Crumb and Wild Oregano

—

"Poularde"

Four Story Hill Poularde, Brussels Sprouts and Wild Mushroom

—

"Maiale"

Pork Loin and Shank, Polenta, Cherry, Pecan and Brown Butter