

February 5, 2010

SALUMI

Prosciutto di San Daniele, Friuli, Italy; Speck, Alto Adige, Italy;
Salame Biellese, Salumeria Biellese, New York, New York. 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

Creamy Chestnut Soup
Marinated White Asparagus
or
Pacific Hiramasa "Crudo"
Blood Orange, Pinenuts and Olive Oil
or
New Caledonia Blue Prawns and P.E.I. Mussels "al Cartoccio"
Winter Vegetables and Lemon
or
Raddichio and Honeycrisp Apple Salad
Sopressata, Chickpeas, Asiago and Apple "Pura"
or
Seared Hudson Valley "Fegato Grasso"
Shell Bean Salad, Pickled Mushrooms, Beets and Black Truffle "Profumato"
[\$10 Supplement]

PRIMI

Russet Potato Gnocchetti
Spinach, Black Trumpet Mushrooms and Parmesan
or
"Riso Superfino Carnaroli"
Cauliflower and Taleggio
or
"Raviolo della Casa"
House-Made Ricotta and Farm Egg
or
House-Made, Hand-Cut "Pasta alla Trenette"
Stonington Maine Lobster, Scallions and Montasio "Crema"

SECONDI

Grilled Hawaiian Bigeye Tuna
Braised Endive, Crushed Egg, Parsley and Lemon
or
Pan-Roasted Maine Diver Scallops
White Beans, Chard and Pork-Fennel Sausage
or
Crispy Heritage Foods Berkshire Pork Belly
Roasted Cabbage, Bacon and Celery Root "Crema"
or
Grilled Colorado Lamb Loin
Fingerling Potato, Treviso and Fontina "Fonduta"