

DINNER

THURSDAY, JULY 02, 2009

CRUDO — SIMPLE PREPARATIONS OF RAW FISH

YELLOWFIN TUNA / SALT MARSH HERBS / BLACK OLIVE PURÉE	12
HOUSE CURED LOCAL ANCHOVY / SALSA VERDE / CELERY HEART / SLOW COOKED EGG YOLK	7
HAMACHI / SANTA ROSA PLUM / ARUGULA / OLIO DI ZENZERO	12

SALUMI — HOUSE CURED SALAMI AND MEATS

SALAME — NOSTRANO / FINOCCHIONA / PICCANTE / SANGUINATO DOLCE / COTTO D'ASTI / SBRICCIOLONA	18
COTTI — MORTADELLA / TESTA ARROTOLATA / CICCIOI / COPPA COTTO / TESTA / SALAME COTTO / DUCK OLIVE LOAF	18
CURED MEATS — LONZA (LOIN) / CULATELLO / LARDO (BACK FAT) / COPPA (SHOULDER)	18
CICCIOI — RICH, SHREDDED PORK PATE WITH FRUIT MOSTARDA	6
'NDUJA — SMOKED, SPICY CALABRIAN SALAME / CORNICHONS / CROSTINI	8
SALUMI MISTI (CHEF'S SELECTION)	18/28

APPETIZERS

PORCINI IN PADELLA — SAUTÉED SPRING PORCINI / PEACHES / CREAM / PARMIGIANO REGGIANO	14
PETTO D'OCA — SMOKED LIBERTY FARM GOOSE BREAST / CANTALOUPE AND GALIA MELON / BASIL	11
ROASTED OCTOPUS / SAFFRON POACHED POTATO / MEYER LEMON VINAIGRETTE / SALSA VERDE	12
VITELLO TONNATO — SLOW ROASTED VEAL / LEMON AND ALBACORE TUNA SAUCE / CAPERS / ARUGULA	11
CAPUNET AL SEIRAS — FRIED SQUASH BLOSSOMS FILLED WITH SHEEPS MILK RICOTTA / HEIRLOOM TOMATO PASSATO	11
GRATINATA DI BACCALA — TRUFFLE CRUSTED SALT COD GRATIN / FARM EGG / GRILLED FILONE	13
PAN ROASTED PADRONE PEPPERS / CHERRY TOMATOES / BASIL / LEMON AIOLI / SEA SALT	10
PIASTRA SEARED LOCAL SQUID / CORONA BEAN PASSATO / PRESERVED LEMON / CHILI / ARUGULA	10
CARNE CRUDA DI VITELLONE — TARTARE OF PASTURE RAISED VEAL / TRUFFLED LARDO BRUSCHETTA	12
FRITTO MISTO OF ROCK SHRIMP / SEASONAL BEANS / OLIVES / FENNEL / LEMON AIOLI	11
LITTLE GEM LETTUCE HEARTS / GORGONZOLA DRESSING / BAROLO VINAIGRETTE / TARRAGON	10
ROASTED RED AND GOLD BEETS / ARUGULA / CASTELMAGNO CHEESE / WHITE BALSAMIC VINAIGRETTE	10
HEIRLOOM TOMATOES / TORN BURRATA CHEESE / BASIL / OLIVESTRI OLIVE OIL / SEA SALT	11
FROG HOLLOW PEACH SALAD / TOASTED MARCONA ALMONDS / ARUGULA / PX VINAIGRETTE / RICOTTA SALATA	10
MARKET SALAD — MIXED SEASONAL GREENS / LEMON VINAIGRETTE / SHAVED PARMIGIANO REGGIANO	8

SOUP / PASTA / RISOTTO

CANNELLINI BEAN PASSATO / CRISP PROSCIUTTO / ROSEMARY OIL	9
AGNOLOTTI DAL PLIN FILLED WITH ROASTED VITELLONE AND SAVOY CABBAGE / SUGO D'ARROSTO	12/17
TAJARIN — HANDCUT TAGLIATELLE / 5 HOUR PORK SUGO / PORCINI MUSHROOMS	11/16
PACCHERI — LARGE PASTA TUBES / LOCAL ALBACORE TUNA RAGU / TOMATO / CAPERS / CHILI PEPPER	10/15
TRUFFLE-HERB RICOTTA GNOCCHI / ROASTED WILD MUSHROOMS / PARMIGIANO REGGIANO	11/16
TROFIE — LIGURIAN PASTA / BASIL PESTO / HARICOTS VERTS / SUMMER SQUASH / POTATOES	11/16
AGNOLOTTI QUADRATI FILLED WITH ROASTED RABBIT / TRUFFLED SUGO D'ARROSTO	12/17
PAPPARDELLE — WIDE PASTA RIBBONS / SHORT RIB RAGU / GRATED HORSERADISH	12/17
RAVIOLI FILLED WITH GOAT CHEESE AND MINT / SWEET PEA PASSATO	10/15
RISOTTO MILANESE — SAFFRON RISOTTO / BRAISED BEEF CHEEK / ASPARAGUS / GREMOLATA	15/20

MAIN COURSES

SEARED LOCAL SEA BASS / SWEET PEA PURÉE AND TENDRILS / GOLDEN CHANTERELLES / RED WINE BUTTER	24
ALASKAN HALIBUT / GOLDEN HEIRLOOM TOMATO AND CRANBERRY BEAN STEW / CHERVIL AIOLI	24
BEEF SHORT RIB STRACOTTO / POTATO PURÉE / ROASTED CIPOLLINE / HARICOTS VERTS	22
GRILLED PRATHER RANCH STRIP LOIN STEAK / GRILLED TORPEDO ONION / ARUGULA / GORGONZOLA BUTTER	29
SPEZZATINO D'AGNELLO — BRAISED LAMB SHOULDER / CECI BEANS / ROASTED PEPPERS / BASIL CONDIMENTO	19
LIBERTY FARMS DUCK BREAST / STONE FRUIT AND MIZUNA SALAD / SALSA AGRO-DOLCE	23
DEVIL'S GULCH RABBIT — SEARED LOIN ON POLENTA / LEG BRAISED WITH PEPPERS AND CAPERS	24
GRILLED BERKSHIRE PORK CHOP / SLOW COOKED ROMANO BEANS / ROASTED GARLIC	23

ON THE SIDE

HONEY GLAZED HEIRLOOM CARROTS / THYME / SHALLOTS	5
FINGERLING POTATOES ROASTED WITH HERBS AND CICCIOI	5
BROWN BUTTER BRUSSELS SPROUTS / CAPERS / PARMIGIANO REGGIANO	5
SWEET WHITE CORN / GOLDEN CHANTERELLES / SAGE / SHALLOTS	8
SLOW COOKED ROMANO BEANS / SMOKED PANCETTA / GARLIC / CALABRIA CHILI PEPPER	5

A GRATUITY OF 18% MAY BE ADDED TO PARTIES OF SIX OR MORE.