



MENU D' MOLLA 2008
(Spring Menu 2008)

ANTIPASTI
(appetizers)

Affettati Misti

Selection of Italian and domestic cured meats: 12

Prosciutto Leporati di Parma

Paper thin slices of Parma "Leporati" prosciutto: 13

Formaggi Misti

Selection of Italian imported cheeses. House choice: 15 or by the ounce: 4

Coniglio all'olio

Oil preserved rabbit, shaved fennel and radish salad: 9

Crostini del Poggio Rosso

Crostini with Chef Sabrina's Tuscan pate, sliced grilled tenderloin and truffle oil: 10

Gnocco Fritto con Accompagnamenti

Fried Emilian flat bread with prosciutto crescenza, arugula and sottaceti (house pickled vegetables): 10

Carpaccio di Barbabietole

Roasted beet carpaccio, "Formaggio di Fossa" (pit aged sheep cheese), arugula, orange citronette: 9

Piadina al Rosmarino con Mortadella

Rosemary piadina with mortadella, mayonnaise and belgian endive: 9

Piadina con Melanzane

Piadina with mozzarella, roasted eggplant, salsa verde, arugula and roasted tomatoes: 9

Olive Italiane

Assorted Italian olives: 8

PRIMI

(first course, homemade soups and pastas)

Zuppa del Giorno

Ask your server for our daily homemade soup selection: 5/8

Gnocchetti agli Asparagi e Pancetta

Gnocchetti with asparagus, pancetta and cream: 14

Tortelli ai Carciofi

Artichoke filled tortelli, butter and sage: 16

Gnocchi al Pomodoro

Potato dumplings tossed in our house tomato sauce and Parmigiano Reggiano: 11

Tagliatelle al Burro di Tartufo

Tagliatelle noodles with white Alba Truffle butter: 12

Tagliatelle al Ragù

Tagliatelle noodles with traditional Bolognese Ragù (meat and tomato sauce): 11

Lasagne Verdi

Layers of green lasagna noodles filled with ragù (meat and tomato sauce), béchamel and Parmigiano Reggiano: 12

Pappardelle al Coniglio

Pappardelle with braised rabbit ragù: 15

Risotto con Cozze e Cime di Rapa

Risotto with mussels and rapini: 15

(Please allow 20 minutes for proper cooking process)

SECONDI

(second course, meats)

Costata d'Agnello in Crosta di Erba

Herb crusted lamb rack, sautéed rapini, roasted tomato: 28

Salsiccia con Patate Arrosto, Peperoni e Cipolla

Grilled sausage with roasted potatoes, grilled peppers and onions: 15

Straccetti Profumati con Carciofi

Thinly sliced veal with herbs, sautéed artichokes: 20

Filetto al Tartufo

Natural beef tenderloin, truffle oil, potato: 24

CONTORNI E INSALATE

(sides and salads)

Radicchio Trevigiano con Fossa

Grilled marinated Treviso radicchio, shaved "Formaggio di Fossa" (pit aged sheep cheese): 6

Cipolline Marinate

Grilled spring onions: 6

Patate Arrosto

Roasted rosemary potatoes: 6

Pure' di Patata

Pureed Yukon gold potatoes: 5

Cime di Rapa Saltati

Sauteed rapini with chiles and anchovy: 7

Asparagi con Uovo Sodo

Poached asparagus, cooked egg, lemon: 5

Insalata ai Carciofi Croccanti

Fried artichoke salad, peas, asparagus, fava, bibb letuce, pecorino fresco: 11

Misticanza con Bruciatini

Baby letuce salad with prosciutto sauteed in balsamic, sea salt, 30th Anniversary balsamic, extra virgin olive oil: 10

Insalata Mista della Casa

Our house mixed salad with romaine, frisee, radicchio, arugula and shredded carrots tossed in extra virgin olive oil and apple cider vinaigrette: 5/7

Chef: Sabrina Tinsley

Sous Chef: Jonathon Langley

Host: Pietro Borghesi