



MENU D' ESTATE 2008

ANTIPASTI

(appetizers)

Olive Italiane

Assorted Italian olives: 7

Prosciutto di Parma

Prosciutto "Leporace" from Parma: 8

Formaggi Misti

Selection of Italian and other imported and domestic cheeses. House choice: 15 or By the ounce: 4

Coniglio all'olio

Oil preserved rabbit, shaved fennel and radish salad: 9

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

CONTORNI E INSALATE

(sides and salads)

Cipolline Marinate

Grilled Spring onions: 6

Insalata ai Carciofi Croccanti

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

Misticanza con Bruciatini

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

Patate Arrosto

Roasted rosemary potatoes: 6

Cima di Rapa Saltati

Sauteed rapini with chilies and anchovy: 7

Asparagi con Uovo Sodo

Poached asparagus with cooked egg and lemon: 5

Insalata Mista della Casa

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

PRIMI
(Pasta course)

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: 12

Tagliatelle al Burro di Tartufo

Tagliatelle noodles with white Alba Truffle butter: 13

Tagliatelle al Ragù

Tagliatelle noodles with traditional Bolognese Ragù (meat and tomato sauce): 12

Lasagne Verdi

Thin green lasagna noodles filled with ragù (meat and tomato sauce), bechamel and Parmigiano Reggiano: 12

Pappardelle al Coniglio

Pappardelle with rabbit ragù: 15

SECONDI
(Meat Entrees)

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

Chef: Sabrina Tinsley
Sous Chef: Jonathon Langley
Host: Pietro Borghesi