

MENU D'INVERNO 2010
(LARGE PARTY MENU WINTER 2010)

ANTIPASTI E INSALATE

(appetizers and salads)

Prosciutto di Parma

Prosciutto "Leporace" from Parma: 13

Formaggi Misti

Italian cheeses: 15

Affettati Misti

Mixed cured meats: 12

Melanzane della Zia Irene

Eggplants as prepared by Pietro's aunt: 8

Piadina con Cinghiale

Piadina sandwich with roasted wild boar, caramelized shallots, taleggio: 11

Gnocco Fritto con Affettati e Robiola Fresca

Fried gnocco fritto bread, cured meats, Robiola Fresca cheese

Carpaccio di Cervo Affumicato

House smoked venison, fig balsamic sauce, Formaggio di Fossa: 15

Crostini del Poggio Rosso

Crostini with tuscan pate, sliced grilled beef tenderloin and truffle oil: 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

Il Bruciantino

Romaine and frisee salad, balsamic dressing, prosciutto sautéed in balsamic vinegar: 9

Spinaci Saltati

Sauteed spinach, garlic: 5

Patate Arrosto

Roasted rosemary potatoes: 6

PRIMI

(Pasta course)

Pappardelle con L'Anatra

Wide pappardelle pasta, braised duck ragu: 15

Tortelli ai Porcini

Porcini mushroom filled tortelli, truffle butter: 16

Gnocchetti di Ricotta alla Norcina

Ricotta gnocchi with sausage, cream and truffle sauce: 14

Pisarei e Faso'

Pisarei pasta with braised borlotti beans and pancetta: 13

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 Ragu

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

Lasagne Verdi

Thin green lasagna noodles filled with ragu (meat and tomato sauce), bechamel and Parmigiano Reggiano: 14

SECONDI

(Meat Entrees)

Salsiccia, Funghi e Polenta al Montasio

Grilled pork sausage, sautéed foraged mushrooms*, and soft polenta with Montasio cheese:

19

Filetto al Tartufo

Painted Hills beef tenderloin, truffle oil, mashed potato: 24

Filetto di Maiale con Pancetta, Crema di Zucca e Cipollotti Brasati

Pan roasted pork tenderloin wrapped in pancetta, butternut squash puree, balsamic braised cipollini

Chef: Sabrina Tinsley

Host: Pietro Borghesi