

Antipasti

INSALATA di MISTICANZA 12.
Lettuces, Vegetables, 3 yr. Old Parmesan and Balsamic Vinegar

PERA e PECORINO 13.
Pear and Pecorino with Frisée, Escarole and Walnuts

OCTOPUS CARPACCIO 15.
Sofrito Crudo, Fennel, Cannellini Beans
and Red Wine Vinaigrette

GRILLED MACKEREL 14.
with Roasted Red Peppers, Cerignola Olives,
Artichokes, Fennel and Parsley

QUAGLIA alla GRIGLIA 16.
Vincotto Glazed Grilled Quail
with Brown Butter Fregola, Honey Crisp Apples, Beets and Sage

Primi

LASAGNA VERDE alla BOLOGNESE 16./26.
Spinach Pasta with Béchamel and Meat Ragu

LEMON ORECCHIETTE 16./26.
with Lobster, Capers, Pine Nuts, Tagiasca Olives,
Parsley and Golden Raisins

COTECHINO TORTELLONI 16./26.
Spiced Pork Sausage with Apple, Butternut Squash and Sage

MUSHROOM RISOTTO 16./26.
Carnaroli Rice with Porcini, Hen of the Woods,
Crimini Mushrooms and Thyme

SPAGHETTI all' "AMATRICIANA" 16./26.
Spaghetti with Guanciale, Tomatoes,
Pepperoncini and Smoked Fiore Sardo

PAPPARDELLE al SUGO di MAIALE 16/26.
Pappardelle with Pork Ragu and Cerignola Olives

Winter Tasting Menu

SUNCHOKE SOUP
with Red Pearl Onions and Pickled Crosnes

~ ~ ~

HAMACHI
Charred Yellowtail with Pear, Turnip, and Celery

~ ~ ~

TORTELLI di ZUCCA
Tortelli with Pumpkin, Amaretti and Mustard Fruits

or

FETTUCCINI alla FARINA TOSTATA
Toasted Fettuccini Pasta with Cauliflower, Rosemary,
Pecorino and Toasted Breadcrumbs

~ ~ ~

MAINE LOBSTER
with Chervil and Sweet Potatoes

~ ~ ~

30 DAY DRY-AGED BEEF SIRLOIN
with Hen of the Woods Mushrooms, Castel Franco and
Tardivo Radicchio

~ ~ ~

CARROT CAKE
with Mascarpone Frosting
and Rum-Raisin Gelato

Menu 91

Secondi

BRAISED VEAL BREAST 30.
with Cauliflower in Umido

CACCIUCCO alla VIAREGGINA 30.
Hawaiian Blue Prawns, Skate, Little Neck Clams
and Calamari with Tomato, Garlic Crouton and Pepperoncini

LAMB INVOLTINI 35.
Roasted Lamb Roulade with Butternut Squash,
Brussel Sprouts and Maitake Mushrooms

BRANZINO "SALTIMBOCCA" 30.
with Savoy Cabbage, Lardo, Pancetta, Sage and Lemon Purée

ARISTA di MAIALE ARROSTO con FAGIOLI 30.
Bev Eggleston's Roasted Pork Loin and Pork Sausage
with Beans, Sage and Garlic

CHATHAM COD 29.
with Baccalá, Chick Peas, Rapini, Taggiasca Olives and Orange

MAGRET DUCK BREAST 31.
Roasted Duck Breast with Farrotto, Tuscan Kale,
Black Trumpet Mushrooms, Salsify and Cipollini Onions

Contorni

PATATE ARROSTO 7.
Roasted Potatoes with Herbs

BARBIETOLE SALTATA 7.
Sautéed Swiss Chard with Garlic and Olive Oil

FAGIOLI all' UCCELLETTO 9.
Heirloom Beans, Tomato, Garlic and Sage

Bryan Hunt, Executive Chef
Thursday, January 28, 2010