

Antipasti

PEAR and PECORINO SALAD 12.
with Frisée, Escarole and Walnut

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

MINISTRA con POLPETTINE di POLLO 10.
Chicken Soup with Escarole and Chicken Polpettine

AFFETTATI 14.
Prosciutto, Soppressata, Coppa and Mixed Olives

Primi

LINGUITINI CACIO e PEPE 11./22.
with Cracked Black Pepper and Aged Pecornio

LASAGNA VERDE ALLA BOLOGNESE 11./22.
Spinach Pasta with Béchamel and Meat Ragu

SPAGHETTI all' "AMATRICIANA" 11./22.
Spaghetti with Guanciale, Tomatoes,
Pepperoncini and Smoked Fiore Sardo

PAPPARDELLE al SUGO di MAIALE 11/22.
Pork Ragu and Cerignola Olives

SPAGHETTI all' CARBONARA 11./22.
with Pancetta, Scallion and Parsley

RISOTTO ai FUNGHI 11./22.
Carnaroli Rice with Roasted Mushrooms

Market Menu

1st Course

BEEF SALAD

Orange, Hazelnuts, Gorgonzola, Baby Fennel and Citrus Vinaigrette
*Luganae, Fabio Contado, 2007, Lombardy (3 oz.)

2nd Course

TAGLIATA di MANZO

Grilled Skirt Steak with Arugula, Parmesan and Salsa Verde
*Rosso di Montalcino, Argiano, 2007, Tuscany (6 oz.)

Dessert

PANNA COTTA ALLA VANIGLIA with Kumquat confit

* Pedro Ximénez, *San Emilio*, Emilio Lustau, NV, Jerez (3 oz.)

Market Menu 35.

*Wine Pairing 17.

Secondi

BRANZINO 25.
Sea Bass with Pattate alla Contadina

SCAMPI alla GRIGLIA 24.
Grilled Shrimp with Chickpeas, Spinach
and Preserved Lemon

PIEDMONTESE BURGER 18.
with Tomato and Porcini Compote, Fontina
and Roasted Crushed Potatoes

BRAISED LAMB SHANK 26.
with Cauliflower, Currants and Pine Nuts

Contorni

PATATE ARROSTO 7.
Roasted Potatoes with Herbs

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

Bryan Hunt, Executive Chef
Wednesday, January 20, 2010