

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.
Soffritto Crudo, Fennel, Cannellini Beans
and Red Wine Vinaigrette

HAMACHI “AFFUMICATO” 16.
Smoked Yellowtail with Mustard and Rye

FUNGHI TRIFOLATI 18.
Fresh Porcini Mushrooms Sautéed with Parsley and Garlic

QUAGLIA alla GRIGLIA 16.
Balsamic Glazed Grilled Quail
with Fregola, Mission Figs and Mint

Primi

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

PIZZOCCHERI 16./26.
Buckwheat Pasta with Prosciutto Cotto, Brussel Sprouts,
Fingerling Potatoes, Mushrooms and Fontina

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

SPAGHETTI CARBONARA 16./26.
Pancetta, Scallion and Parsley

LAMB RAVIOLI 16./26.
with Artichoke, Braised Trevisano and Hen of the Woods

SAFFRON CHITARRA 16./26.
with Lobster, Cavolo Nero and Perilla

SPAGHETTI all’ “AMATRICIANA” 16./26.
Spaghetti with Guanciale, Tomatoes,
Pepperoncini and Smoked Fiore Sardo

FETTUCCHINI alla FERINA TOSTATA 16./26.
Toasted Fettuccini Pasta with Cauliflower, Rosemary,
Pecorino and Toasted Breadcrumbs

Secondi

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

BRANZINO “SALTIMBOCCA” 30.
Lemon Purée, Savoy Cabbage, Lardo, Prosciutto and Sage

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

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

MAGRET DUCK BREAST 31.
Roasted Duck Breast with Farrotto, Celery Root,
Butternut Squash and Cipollini Onions

BRAISED PORK SHANK 30.
with Anson Mills Polenta and Roasted Fall Vegetables

ELYSIAN FIELDS FARM LAMB LOIN 35.
Roasted Lamb Loin, Trumpet Royale Mushrooms,
Parsnips and Brussel Sprouts

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

Cucina Povera

Cucina Povera is an Italian phrase referencing “humble cooking.”
The combination of delicious creativity and humble ingredients
can create exceptionally tasty food. We hope that these dishes
satisfy your hunger and soothe your soul.

BARLOTTI BEAN SOUP
with Farro and Swiss Chard

* Gavi, *Il Mandorlo*, San Pietro, 2007, Piedmont (3 oz.)

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TAGLIATA di MANZO
Grilled Skirt Steak with Arugula,
Roasted Fingerling Potatoes and Parmesan

* Cerasuolo di Vittoria, Gulfi, 2008, Sicily (6 oz.)

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CHOCOLATE BUDINO
with Espresso Cream and Candied Hazelnuts
* Late Bottled Vintage, Taylor Fladgate, 2003, Douro Valley (3 oz.)

Menu 38.

* Beverage Pairing 16.

Bryan Hunt, Executive Chef
Saturday, October 17, 2009