

Antipasti

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

ARUGULA SALAD 12.
with 3 yr. Old Parmesan, Balsamic Vinegar and Black Mission Figs

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

AFFETATTI 14.
Prosciutto, Soppresatta, Coppa and Mixed Olives

Primi

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

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

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

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

SPINACH RICOTTA RAVIOLI 11./22.
with Tomatoes and Parmesan Cheese

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

Market Menu

1st Course

BEET SALAD

Orange, Hazelnuts, Gorgonzola, Baby Fennel and Citrus Vinaigrette
*Pigato, *Terredamare*, Le Rocche del Gatto, 2008, Liguria (3 oz.)

2nd Course

TAGLIATA di MANZO

Grilled Skirt Steak with Arugula, Parmesan and Salsa Verde
*Vareij, Hilberg, 2007, Piedmont (6 oz.)

Dessert

PANNA COTTA ALLA VANIGLIA

with Strawberries and Raspberries
*Late Bottled Vintage, Taylor Fladgate, 2003, Douro Valley (3 oz.)

Market Menu 35.

*Wine Pairing 14.

Secondi

BRANZINO 25.
Sea Bass with Broccoli and 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

Marco Canora, Chef/ Owner
Bryan Hunt, Chef de Cuisine
Tuesday, September 22, 2009