

antipasti

INSALATA di MISTICANZA 12.
Lettuces and vegetables, 3-year-old parmesan and balsamic vinegar

TRIGLIA MARINATA con BOTTARGA 14.
Marinated mackerel with pickled vegetables and bottarga

VITELLONE CRUDO alla PIEMONTESE 16.
Pasture-fed baby beef tartare with porcini mushrooms and lemon

FRITTO MISTO alla LUCCHESI 15.
Calf liver, sweetbreads, veal cutlet, veal tongue and asparagus

primi

LASAGNE VERDI BOLOGNESE 16./26.
Spinach pasta with béchamel and meat ragu

LINGUINE con VONGOLE 16./26.
Linguine with clams, garlic, hot pepper and parsley

RISI e BISI con PROSCIUTTO 16./26.
Carnaroli rice with spring peas, celery and prosciutto

secondi

CACCIUCCO alla VIAREGGINA 32.
Shellfish and fish stew with tomato, lemon and peperoncini

ARISTA di MAIALE ARROSTO con FAGIOLI 30.
Roasted pork loin with beans, sage and garlic

LESSO MISTO con CONDIMENTI TIPICI 32.
Boiled meats with salsa verde, horseradish cream and mustard fruits

BISTECCA FIORENTINA (for two) 78.
24 oz. grass-fed Piemontese t-bone steak

contorni

FAGIOLI all' UCCELLETTO 9.
Cannellini beans, tomato, garlic and sage

PATATE alla CONTADINA 9.
Potatoes braised in rosemary, olive oil, tomato and garlic

ASPARAGI con PARMIGIANO 9.
Grilled asparagus and parmesan cheese

VERDURE BRASATE con AGLIO e OLIO 9.
Braised spring greens and garlic

tasting menu

1st Course
SPRING BREAM
CARPACCIO
Sugar snap peas,
ramp purée
and pepper leaves

2nd Course
CULINGIONIS
con FAVE
Potato ravioli, fava beans,
fennel and mint

3rd Course
SABLEFISH
Sea urchin "bruciato"
and pickled rapini

4th Course
ANATRA ALL'ARANCIA
con VERDURA
BRASATA
Roasted duck breast with orange
and braised spring greens

Dessert Amuse
LEMON SORBETTO

Dessert
TORTA di RISO
In two variations

85.

appetizers

CALAMARI "RIPIENI" 16.
Shrimp, white asparagus, ramps and orange

FISH CRUDO 18.
Salmon belly, Yellow Tail, Barron Point oyster and
Big Eye Tuna in three variations

BEEF "IN BRODO" 16.
Beef broth, wagyu beef, asparagus, star anise and La Tur
raviolini

LAMB CARPACCIO 17.
Fava beans, spring onion and aged pecorino Toscano crisp

middle courses

SEA RISOTTO 16./26.
Santa Barbara sea urchin

BLACK OLIVE FETTUCCHINE 16./26.
Duck ragu and Fiore di Sardo

ASPARAGUS SOUP "IN SAPOR GIALLO" 14.
Soft egg, pine nut sformato, pistachio and saffron

main courses

GENTLY COOKED TASMANIAN KING SALMON 29.
Spring salad, tarragon and salmon caviar

WILD MEDITERRANEAN BASS "SALTIMBOCCA" 30.
Spring onion, prosciutto and sage

CHICKEN "FINOCCHIETTI" 30.
Organic breast, wing, liver and dumpling and fennel

LAMB 36.
Chop, saddle, breast, sausage,
lavender, spring garlic, morels and mustard greens

Marco Canora, Chef/Owner
Edward Higgins, Chef de Cuisine
Tuesday, April 17, 2007

dessert

BABA au RHUM 10.
Rum-soaked cake with whipped cream

AFFOGATO 10.
Vanilla gelato with espresso

TORTA di RICOTTA 10.
Ricotta and orange cheesecake

BAMBOLONI 10.
Small cream-filled yeast donuts
with chocolate dipping sauce

GELATO, ICE CREAM
e SORBETTO 4. each
Vanilla gelato, almond and caramel ice
creams, lemon and chocolate sorbetto

dessert

WARM SEMOLINA CAKE 10.
with olive oil and dried fig emulsion

HONEY YOGURT CREAM 10.
with black olive-almond biscuits
and almond ice cream

MASCARPONE "CANNOLI" 10.
with rhubarb confit

GIANDUJA BAR 10.
with pistachio-hazelnut crust
and orange sauce

Amadou Ly, Pastry Chef
Tuesday, April 17, 2007