

Dinner

March 9, 2010

Antipasti

- Marinated Olives 5
- Grilled Scallions with Almond Pesto 9
- Crispy Polenta with Braised Chard & Reggiano 10
- Steamed Mussels, Tomato, White Wine, Chile Flakes & Garlic 12
- Mixed Cured Meats, Toasted Baguette, Olives & Cornichon 12.5
- Mozzarella di Bufala with Radicchio, Fennel & Tuscan Olive Oil 10
- Roasted Beets with Dandelion Greens, Orange & Ricotta Salata 8.5



Soup & Salads

- Soup of the Day 7.5
- Chopped Salad with Gorgonzola Vinaigrette 8.5
- Organic Mixed Greens with Lemon Vinaigrette 8
- Butter Lettuce, Radicchio, Apple, Goat Cheese & Balsamic Vinaigrette 8.5

Pasta

- Rigatoncini all' Arrabbiata & Parmesan 15
- Spaghetti alla Bolognese & Pecorino Pepato 16
- Linguine, Clams, Fennel, Onion, Cream, Chile Flakes & White Wine 17
- Potato Gnocchi with Black Trumpets, Onion, Green Garlic & Reggiano 16



Pizza & Focaccia

- Crescenza-Stuffed Focaccia 14
- Pepperoni, Black Olive, Red Onion & Marjoram 16
- Button Mushrooms, Wild Nettle & Fresh Mozzarella 16
 - add White Truffle Oil 3
 - add an Organic Egg 2
 - add Prosciutto 5
 - add Arugula 3

Stews, Grills & Roasts

- Roasted Half Chicken with Herb Butter & Watercress 22
- Roasted Flounder, Baby Carrots, Artichokes & Leeks 25
- Braised Pork Shoulder, Cannellini Beans, Cipollini Onions & Spinach 26
- Grilled Grass Fed Skirt Steak, Broccoli di Cicco, Roasted Potatoes & Aged Balsamic 27

Sides

- Fried Potatoes 5
- Spinach, Garlic & Lemon 6
- Soft Polenta & Gorgonzola 5.5
- Broccoli di Cicco, Onion & Chile 5.5
- Roasted Baby Carrots, Onion & Marjoram 5.5



No substitutions, please.

As often as possible our products are organically grown and our meats naturally raised.

Chef de Cuisine: Wesley Shaw