

ANTIPASTI

Field Greens with Trebbiano Vinaigrette **\$15**

Beet Salad with Local “O.U. Farm” Pistachios and Ricotta Salata **\$17**

Olive Oil Poached Swordfish with Red Bliss Potatoes, Chiles and Lemon **\$20**

Grilled Octopus with “Fagioli Marinati” and Spicy Limoncello Vinaigrette **\$21**

Warm Lamb’s Tongue with Chanterelle Mushrooms and a 3-Minute Egg **\$17**

Prosciutto di Parma “Galloni 30 Mesi” with Black Pepper “Fett’unta” **\$24**

Balsamic Roasted Lamb Ribs with Insalata Tricolore and Pecorino **\$18**

Mangalitsa Pancetta Cruda with Peaches and Black Pepper **\$23**

Crispy Pork Trotter with Sorrel Salad and Herb Vinaigrette **\$18**

Rabbit Confit Crespelle with Rucola and Radishes **\$19**

Pork Tenderloin Terrine with Giardiniera **\$21**

Warm Tripe “alla Romana” **\$16**

Calamari and Seppie Fritti **\$19**

B&B Affettati Misti **\$16** per person

PRIMI

Gnocchi “alla Genovese” **\$28**

Goat Cheese Tortelloni with Dried Orange and Wild Fennel Pollen **\$27**

Paglia e Fieno with Charred Corn, Chanterelles and Chive Blossoms **\$35**

Spghettini with Spicy Budding Chives, Sweet Garlic and One-Pound Lobster **\$36**

Bucatini “all’Amatriciana” with Guanciale, Hot Pepper and Pecorino **\$25**

Beef Cheek Ravioli with Black Truffles and Crushed Duck Liver **\$26**

Homemade Orecchiette with Sweet Sausage and Rapini **\$26**

Lamb’s Brain “Francoboli” with Lemon and Sage **\$26**

Bone Marrow Ravioli with Osso Bucco Ragù **\$32**

Jose’s Pyramids with San Marzano “Passato” **\$25**

Gnocchi with Braised Oxtail Ragù **\$27**

Pici with Lamb Ragù and Ceci **\$28**

Pappardelle Bolognese **\$28**

A Gratuity of 20% will be added to parties of 6 or more

SECONDI

- Spicy Two Minute Calamari** “Sicilian Lifeguard Style” \$35
- Columbia River Salmon** with Cucumber Salad, Garum Vinaigrette and Saba \$45
- Whole Grilled Branzino** with Herb Salad, Preserved Meyer Lemon and “Olio Verde” \$44
- Braciolo** with San Marzano Tomatoes and Olives \$40
- Grilled Guinea Hen** with Zucca “Calabrese” \$38
- Rabbit Porchetta** with Peperonata and Dandelion Greens \$38
- Crispy Polenta Sweetbreads** with Chanterelle Mushrooms and Corn Spuma \$36
- Hanger Steak Tagliata** with Emerald Butter Lettuce and Grilled Onion Vinaigrette \$45
- Short Rib “al Barolo”** with Anson Mills Polenta and Horseradish \$38
- Pan Roasted Lamb Loin** with Flageolet and Raddichio \$38
- Veal Chop** with Roasted Spring Onions, Spinach and Pancetta \$55
- Grilled Ribeye for Two** with Roasted Potatoes and Aceto Manodori \$120

SPECIALE

- Insalata Caprese** with Burrata \$21
- Fiore di Zucca** with Pickled Summer Vegetables \$19
- Prosciutto “Al Forno”** with Frog Hollow Peaches and Pork Jus \$45
- Grigliata Mista for Two** \$115

CONTORNI \$9

- Di Cecco Broccoli** with Peperoncino and Garlic
- Charred Sweet Corn Fregola** with Chiles and Mint
- Roasted Buckhorn Ranch Squash** with Salsa Verde
- Roasted Potatoes** with Rosemary
- Farro** with Cucumber Salad
- Panzanella**

B & B IS A CERTIFIED GREEN RESTAURANT



AND PROUDLY SUPPORTS

Gilcrease Orchards • Heritage Foods USA • Kerry Clasby & California Family Farms

PASTA TASTING MENU
“HEIRLOOM TOMATOES”

Ricotta Ravioli with Cherry Tomatoes and Pesto Genovese
Bastianich, Sauvignon “B” 2009

Maccheroni alla Chitarra with Green Zebra Tomatoes and Georgia White Shrimp
Bastianich, Rosato 2010

Black Olive Pappardelle with Roasted Yellow Tomato Passato and Lamb Sausage
Sella e Mosca, Cannonau di Sardegna Riserva 2006

Rigatoni with Ragu Napolitana
Terredora di Paolo, Aglianico 2008

Fusilli with Smoked Purple Cherokee Conserva and Pork Skin
Giordanino Teresio, “Saluces” 2003

Fried Date with Lavender Honey and Date Gelato
Maculan, “Dindarello” 2009

Bônet with Amano “Ocumare” Cocoa Nibs
Donnafugata, “Ben Ryé” Passito di Pantelleria 2008

\$120 per person *

Wine Pairing \$75 per person – As listed above

“The Riserva Selection” of wines \$115 per person – For details ask our Sommeliers

*Our Tasting Menus require the participation of the entire table

REGIONAL TASTING MENU

“CALABRIA”

Antipasti Calabrese

Bastianich, Sauvignon “B” 2009

Fusilli “Fatti a Mano” with Baby Octopus and Canestrino Tomato

La Mozza “I Perrazi” Morellino di Scansano 2008

Spaghetti “al Nero di Seppia” with Nduja

Sella e Mosca, Cannonau Riserva 2006

Roasted Lamb Sirloin with Summer Garden Scapece

Castello Monaci “Liante” Salice Salentino 2009

Caciocavallo Silano DOP

Librandi, Cirò Bianco 2008

Summer Market Figs with Whipped Honey

Maculan “Dindarello” 2010

Melanzane al Cioccolato with 70% Amano Artisan Chocolate

Limoncello

\$120 per person *

Wine Pairing \$75 per person – As listed above

“The Riserva Selection” of wines \$115 per person – For details ask our Sommeliers

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