



ANTIPASTI

- House Cured Sardines** with Fire Roasted Peppers **\$18**
- Beet Salad** with Sicilian Pistachio and Ricotta Salata **\$16**
- Warm Lamb's Tongue** with Chanterelles and a 3-Minute Egg **\$15**
- Prosciutto San Daniele "Riserva"** with Black Pepper "Fett'unta" **\$19**
- Grilled Octopus** with "Borlotti Marinati" and Spicy Limoncello Vinaigrette **\$18**
- Summer Squash "in Scapece"** with Ricotta and Bottarga **\$19**
- Crispy Rabbit Leg** with Bitter Greens and Horseradish **\$16**
- Field Greens** with Trebbiano Vinaigrette **\$14**
- Vegetable Fritto Misto** **\$17**
- Insalata Lonza** with Local Melons **\$18**
- Calamari and Seppie Fritti** **\$19**
- B&B Affettati Misti** **\$16** per person

PRIMI

- Black Pepper Strichetti** with Chanterelles and Corn **\$25**
- Goat Cheese Tortelloni** with Dried Orange and Wild Fennel Pollen **\$24**
- Linguine** with Clams, Pancetta and Hot Chiles **\$26**
- Spaghettoni** with Spicy Budding Chives, Sweet Garlic and One-Pound Lobster **\$31**
- Lamb's Brain "Francobolli"** with Lemon and Sage **\$21**
- Black Spaghetti** with 'Nduja and Sicilian Pesto **\$26**
- Bucatini "all'Amatriciana"** with Guanciale, Hot Pepper and Pecorino **\$25**
- Homemade Orecchiette** with Sweet Sausage and Rapini **\$25**
- Beef Cheek Ravioli** with Black Truffles and Crushed Duck Liver **\$26**
- Mint Love Letters** with Spicy Lamb Sausage **\$23**
- Gnocchi** with Braised Oxtail **\$26**
- Pappardelle Bolognese** **\$24**

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



SECONDI

- Wild Coho Salmon** with “Panzanella” \$40
- Spicy Two Minute Calamari** “Sicilian Lifeguard Style” \$29
- Whole Grilled Branzino** with Herb Salad and Meyer Lemon Vinaigrette \$40
- Grilled Lamb Chops** “Scottadita” with Eggplant “in Scapece” and Lemon Yogurt \$36
- Fennel Dusted Sweetbreads** with Sweet and Sour Onions, Duck Bacon, and Membrillo Vinegar \$29
- Steak “Tagliata”** with Spicy Greens and Roasted Tomato Vinaigrette \$45
- Grilled Guinea Hen** with Cannellini Beans and Cherry Peppers \$36
- Quail “Ripieno”** with Sweet Corn and Apricot Mostarda \$38
- Rabbit Spiedino** with “Caponata di Melanzane” \$36
- Duck** with Grilled Plums and Bitter Almond \$36
- Grilled Pork Chop** with Peach and “Vin Cotto” \$34
- “Brasato al Barolo”** with Horseradish “Gremolata” \$38
- Veal Chop** with Spinach “Sformatino” and Pancetta Vinaigrette \$55
- Grilled Ribeye for Two** with Roasted Potato and Aceto Manodori \$120

CONTORNI \$9

- Charred Corn** with Fregula
- Roasted Carrots** with Tarragon
- Baby Bermuda Onions** with Thyme
- Summer Long Beans** with Soffrito
- Roasted Potatoes** with Rosemary
- Italian Broccoli** with Guanciale



B & B IS A CERTIFIED

GREEN RESTAURANT



REGIONAL TASTING MENU

“SARDEGNA”

Insalata di Mare with Tomato Bottarga Vinaigrette
“Casamatta,” Bibi Graetz 2008

Grilled Monterey Bay Sardines with Fennel and Prickly Pear
Rosato, Bastianich 2008

Saffron Malloreddus with Guinea Hen Ragu
Cannonau di Sardegna, Sella e Mosca 2005

Lamb Saddle with Fregula and Monica
Monica di Sardegna “Perdera,” Argiolas 2007

Fiore Sardo
“Leone,” Tasca d’Almerita 2007

Sebadas with Local Desert Honey
“Dindarello,” Maculan 2007

Almond and Pistachio Cake with Market Berries
Madeira “Malmsey,” Rare Wine Company NV

\$99 per person *

Wine Pairing \$70 per person – As listed above

“The Riserva Selection” of wines \$105 per person – For details ask our Sommeliers

*Our Tasting Menus require the participation of the entire table.



DOLCI E FORMAGGI

\$12

Frutta Fresca

Sambuca Biscotti

Moscato d'Asti, Gianni Doglia 2008 \$9/gl

Peach Fritters

Desert Honey Yogurt

Passito di Pantelleria "Ben Ryé," Donnafugata 2006 \$18/gl

Candied Tomatoes

Sweet Corn Gelato

"Dindarello," Maculan 2007 \$10 /gl

Market Berry Napoleon

Ricotta Gelato

Brachetto d'Acqui "Pineto," Marengo 2007 \$11/gl

Fig Strudel

Almond Ice Milk Gelato

Madeira "Malmsey," Rare Wine Company NV \$14/gl

Chocolate Strawberry Budino

Strawberry Sorbetto

Recioto della Valpolicella "Pal Sun," Bussola 2004 \$16/gl

Bônet

Lavender Flowers

"Dindarello," Maculan 2007 \$10 /gl

Gelati & Sorbetti

Sweet Corn, Ricotta, Almond Ice Milk,

Strawberry, Grape, Melon

Moscato d'Asti, Gianni Doglia 2008 \$9/gl

Selection of Cheese 3 for \$15, 5 for \$21, 7 for \$26

Ubriaco al Prosecco

Robiola Tre Latte

Maccagnetta alle Noci

Stracchino di Capra

Parmigiano Reggiano

Pecorino Grand Old Man

Taleggio

Brescianella Acquavite

Erborinato di Pecora



PASTA TASTING MENU
“POMODORI”

Garganelli with Heirloom Cherry Tomato and Paula’s Basil
“Casamatta,” Bibi Graetz 2008

Spaghetti Nero alla Chitarra with Green Zebra Tomato and Rock Shrimp
Rosato, Bastianich 2008

Ricotta Cavatelli with Early Girl Tomato, Flageolet and Ham Hock
Valpolicella, Allegrini 2007

Bavette with Roasted Flamme Tomato and Polpettini
Morellino di Scansano “I Perazzi,” La Mozza 2007

Jose’s Pyramids with Purple Cherokee “Sugo Finto”
Sagrantino di Montefalco, Cantina del Alunno 2001

Tomatoes with Peperoncino Sorbetto

Candied Tomatoes with Sweet Corn Gelato
“Dindarello,” Maculan 2007

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