



ANTIPASTI

Marinated Fresh Anchovies “alla Giardiniera” \$16

Warm Tripe “alla Parmigiana” \$15

Grilled Octopus with “Borlotti Marinati” and Spicy Limoncello Vinaigrette \$18

Three Coach Farm Goat Cheese Truffles with Peperonata \$16

Warm Lamb’s Tongue with Chanterelles and a 3-Minute Egg \$15

Vegetable “Fritto Misto” \$17

Corn Sfornato with Roasted Porcini \$18

Baby Red Oak Leaf with Black Olive Blood Orange Citronette \$13

Due Uova with Asparagus and House Smoked Ricotta \$18

Roasted Beet Salad with Ricotta Salata \$16

Prosciutto San Daniele “Riserva” with Black Pepper “Fett’unta” \$19

Ear & Tail Salad with Kumquat Citronette \$18

B & B Salumi with Fiddleheads \$19

Calamari and Seppie Fritti \$19

PRIMI

Goat Cheese Tortelloni with Dried Orange and Wild Fennel Pollen \$24

Sweet Potato “Lune” with Sage and Amaretti \$24

Bucatini alla Norma \$25

Trenne with Mussels and Marjoram Pesto \$28

Spaghettoni with Spicy Budding Chives, Sweet Garlic and One-Pound Lobster \$31

Linguine with Clams, Pancetta and Hot Chiles \$26

Squash Raviolini with Rabbit and Pancetta \$26

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

Lamb’s Brain “Francobolli” with Lemon and Sage \$21

Mint Love Letters with Spicy Lamb Sausage \$23

Pici with Lamb Ragu \$27

Pappardelle Bolognese \$24

Garganelli with Funghi Trifolati \$23

Homemade Orecchiette with Sweet Sausage and Rapini \$25

Gnocchi with Braised Oxtail \$26

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



SECONDI

- Spicy Two Minute Calamari** Sicilian Lifeguard Style \$29
Whole Grilled Branzino with Squash and Salsa Verde \$40
Madagascar Tiger Prawns all' Arrabiata \$45
Dayboat Grouper with "Scafata" \$40
Grilled Quail with "Scorzonerella alla Romana" and Saba \$34
Rabbit with Young Greens and Fig Vinaigrette \$33
Duck with Vignole and Aceto Tradizionale \$36
Barbecued Squab with Roasted Beet "Farrotto" and Porcini Mustard \$38
Grilled Guinea Hen with Fregula and Cucumber \$36
Fennel Dusted Sweetbreads with Sweet and Sour Onions, Duck Bacon and Membrillo Vinegar \$29
Grilled Pork Chop with Peach, Cipolline and Vin Cotto \$34
Grilled Lamb Chops "Scottadita" with Eggplant "in Scapece" and Lemon Yogurt \$36
Beef Tagliata with Rucola and Parmigiano \$45
Brasato al Barolo with Horseradish Gremolata \$38
Veal Chop with Spring Onion and Spaetzle \$55
Grilled Ribeye for Two with Roasted Potatoes and Aceto Manodori \$120

CONTORNI

- Bermuda Onions with Aceto**
Roasted Potatoes with Rosemary
Braised Summer Vegetables with Prosciutto Vinaigrette
Roasted Carrots with Honey and Cumin
B&B Greens with Grilled Lemon
Panelle with Herbs

\$9

SPECIALE

- Bresaola** with Shaved Artichoke \$19
Corzetti Genovese \$24
Ricotta Ravioli with Spring Bulbs \$24
Wild King Salmon with Etruscan Farro Salad \$38

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



PASTA TASTING MENU

Herb Fazzoletti with Burro Guffanti
Franciacorta "Saten," Curbastro NV

Paglia e Fieno with Charred Corn and Castelmagno
Gewurztraminer, Cantina Terlano 2005

Spaghetti alla Chittara with Mussels and Saffron
Rosato, Bastianich 2006

Jose's Pyramids with "Passato di Pomodoro"
Montefalco Rosso, Caprai 2005

Goose Liver Ravioli with Balsamic Vinegar and Brown Butter
"Poggio al Moro," Enrico Santini 2006

Apricot Sorbetto
Moscato d'Asti "Sourgal," Elio Perrone 2007

Farmer's Market Berry Crostata with Deus Beer Zabaglione
"Dindarello," Maculan 2006

\$99 per person *

(Accompanying wines \$70 per person – As listed above)

("The Riserva Selection" of wines \$105 per person – For details ask our Sommeliers)

*Our Pasta Tasting requires the participation of the entire table.



TRADITIONAL TASTING MENU

Bresaola with Shaved Artichoke
Tocai Friulano, Bastianich 2006

Strozzapreti with Calamari and Rapini
Sauvignon, Tenuta Luisa 2006

Cavatelli with Tomato Conserva and Ham Hock
Rosato, Bastianich 2006

Lamb Saddle with Peas and “Cacio Uova”
“Poggio al Moro,” Enrico Santini 2006

Three Pecorinos
“Dindarello,” Maculan 2006

Rhubarb Prosecco Sorbetto
“Bigaro,” Elio Perrone 2006

Chocolate Almond Torta
Warm Cherries and Mocha Porter Gelato
Madeira “Bual,” Rare Wine Company NV

\$99 per person *

(Accompanying wines \$70 per person – As listed above)

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

*Our Traditional Tasting requires the participation of the entire table.



DOLCI E FORMAGGI

\$12

Farmers Market Berry Crostata

Deus Beer Zabaglione

Moscato "Dindarello," Maculan 2006 \$14/gl

Grappa Panna Cotta

Candied Rhubarb Shoots

Grappa "Calabrone," Bastianich NV \$12/gl

Bomboloni

Cinnamon-Spiced Sheep's Milk Ricotta Frittelle

Warm Gianduia

Passito di Pantelleria "Ben Rye," Donnafugata 2006 \$25/gl

Strawberry Rhubarb Meringue

Mint Sorbetto

Moscato-Brachetto "Bigaro," Elio Perrone 2007 \$13/gl

Roasted Peaches

Sicilian Goat Cheese Gelato and Toasted Walnuts

Passito di Pantelleria "Ben Rye," Donnafugata 2006 \$25/gl

Cioccolato

Vanilla Roasted Cherries and Espresso Syrup

Vin Santo del Chianti Classico, Fattoria di Felsina 1999 \$30/gl

Cannoli

Morellino Chocolate Sauce

Gelati & Sorbetti

Mint Stracciatella, Cocoa Nib, Buttermilk,

Apricot, Cherry Valpolicella, Strawberry

Moscato d'Asti "Sourgal," Elio Perrone 2007 \$12/gl

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

Fontina Val d'Aosta

Baita Friuli

Parmigiano Reggiano

Cravanzina

La Tur

Pecorino Cinerino

Grand Old Man

Taleggio

Gorgonzola Dolce