



## MENU

### ANTIPASTI

**Marinated Fresh Anchovies** with Carmelized Fennel and Lobster Oil **\$14**

**Warm Tripe “alla Parmigiana”** **\$15**

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

**Three Goat Cheese Truffles** with Peperonata **\$16**

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

**Cauliflower Sfromato** with Sweet Shrimp and Fennel **\$16**

**Vegetable “Fritto Misto”** **\$15**

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

**Roasted Beet Salad** with Ricotta Salata **\$14**

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

**“Carciofi alla Romana”** with Cavolo Nero Bruschetta **\$15**

**Steamed Clams** Amalfi Coast Style **\$18**

**Armandino’s Salumi** with Charred Ramps **\$18**

**Calamari and Seppie Fritti** **\$19**

### PRIMI

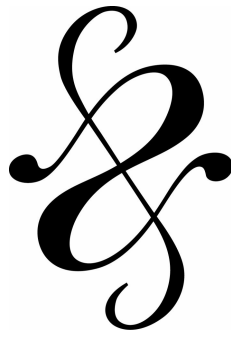
**Goat Cheese Tortelloni** with Dried Orange and Wild Fennel Pollen **\$22**

**Sweet Potato “Lune”** with Sage and Amaretti **\$21**

**Spaghetti alla Chitarra** with Charred Ramps and Pecorino **\$26**  
**Spaghettoni** with Spicy Budding Chives, Sweet Garlic and One-Pound Lobster **\$31**  
**Linguine** with Clams, Pancetta and Hot Chiles **\$26**  
**Bucatini all'Amatriciana** with Guanciale, Hot Pepper and Pecorino **\$21**  
**Mint Love Letters** with Spicy Lamb Sausage **\$23**  
**Lamb's Brain "Francobolli"** with Lemon and Sage **\$19**  
**Pappardelle Bolognese** **\$22**  
**Garganelli** with Funghi Trifolati **\$23**  
**Strichetti** with Spring Lamb and Peas **\$26**  
**Homemade Orecchiette** with Sweet Sausage and Rapini **\$23**  
**Gnocchi** with Braised Oxtail **\$24**  
**Beef Cheek Ravioli** with Black Truffles and Crushed Duck Liver **\$26**  
**Stinging Nettle Pappardelle** with Wild Boar Ragu **\$25**

## **SECONDI**

**Spicy Two Minute Calamari Sicilian Lifeguard Style** **\$29**  
**King Salmon** with Cucumbers and Aceto Tradizionale **\$36**  
**Whole Grilled Branzino** with Fennel and Oregano Jam **\$36**  
**Grilled Quail** with "Scorzoneria alla Romana" and Saba **\$31**  
**Duck** with Sweet and Sour Cabbage, Speck and Brovada **\$36**  
**Barbecued Squab** with Roasted Beet "Farrotto" and Porcini Mustard **\$38**  
**Rabbit** with Baby Carrots, Pearl Onions and Carrot Vinaigrette **\$33**  
**Grilled Pork Chop** with Cipolline, Artichokes and Vin Cotto **\$34**  
**Fennel Dusted Sweetbreads** with Sweet and Sour Onions, Duck Bacon and Membrillo Vinegar **\$29**  
**Grilled Lamb Chops "Scottadita"** with Eggplant "in Scapece" and Lemon Yogurt **\$36**  
**Barbecued Skirt Steak** with Endive "alla Piastra" and Salsa Verde **\$33**  
**Brasato al Barolo** with Horseradish Gremolata **\$36**  
**Veal Chop** with Porcini and Braised Escarole **\$49**  
**Grilled Ribeye for Two** with Roasted Potatoes and Aceto Manodori **\$100**



## CONTORNI

**Roasted Beet “Farrotto”**

**Roasted Baby Carrots with Toasted Cumin**

**Roasted Potatoes with Rosemary**

**Rapini with Roasted Garlic**

**B&B Greens with Shallots**

**Salicornia “alla Piastra”**

**\$9**

## PASTA TASTING MENU

**Cavatelli** with Peas and Speck  
*Tocai Friulano, Bastianich 2005*

**Tagliatelle** with Burro Guffanti  
*“Vespa Bianco,” Bastianich 2003*

**Spaghetti alla Chitarra** with Spicy Tomato and Bottarga di Mugine  
*Morellino di Scansano “I Perazzi,” La Mozza 2004*

**Jose’s Pyramids** with “Passato di Pomodoro”

*“Rubrato,” Feudi di San Gregorio 2004*

**Goose Liver Ravioli** with Balsamic Vinegar and Brown Butter  
*Valpolicella Ripasso “Monti Garbi,” Tenuta Sant’Antonio 2002*

**Vanilla Bean Semifreddo**  
*“Dindarello,” Maculan 2005*

**Cherry Torta**  
*“Bigaro,” Elio Perrone NV*

\$75 per person \*

(Accompanying wines \$65 per person – As listed above)

(“The Riserva Selection” of wines \$95 per person – For details ask our Sommeliers)

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

## TRADITIONAL TASTING MENU

**Roasted Porcini** with Parmigiano and Aceto  
*Rosato “Cuvée di Gabry,” La Tordera NV*

**Ricotta Fresca Ravioli** with Favas  
*“Vespa Bianco,” Bastianich 2003*

**Black and White Strichetti** with Bacala and Marjoram  
*Verdicchio dei Castelli di Jesi, Bucci 2005*

**Lamb Saddle** with Peas and “Cacio Ouva”  
*“Vespa Rosso,” Bastianich*

**Lemon Poppyseed Torta** with Blackberries and Basil Sorbetto  
*Moscato d’Asti “Sourgal,” Elio Perrone 2005*

**Peach Tartaletta** with Aceto Balsamico Gelato  
*“Dindarello,” Maculan 2005*

\$85 per person \*

(Accompanying wines \$65 per person – As listed above)

(“The Riserva Selection” of wines \$95 per person – For details ask our Sommeliers)

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

## **DOLCI E FORMAGGI**

### **Warm Chocolate Budino**

Sicilian Peppermint Frozen Ricotta

### **Torta di Polenta**

Limoncello Spuma, Strawberry Sorbetto  
Pistacchio Butter

### **Vanilla Bean Semifreddo**

Strawberry-Rhubarb Marmellata, Vanilla Syrup

### **Panna Cotta**

Honey and Star Anise Crema

### **Wild Blueberry Crostata**

Goat’s Milk Fior di Latte, Honeycomb, Citrus Canditi

### **Bomboloni**

Cinnamon Spiced-Sheep’s Milk Ricotta Frittelle  
Warm Amedei Giandua

## **Cioccolato**

Bittersweet Chocolate Mousse, Zabaglione, Almonds

## **Tartina alla Ricotta con Robiola Rossa**

Frutti di Bosco

\$12

## **Gelati & Sorbetti**

Caramel, Malt Stracciatella, Cardamom  
Raspberry-Valpolicella, Chocolate, Peppermint

\$10

## **Selection of 3 Cheeses \$15**

**of 5 Cheeses \$21**

**of 7 Cheeses \$26**

Robiola Bosina

Baita Friuli

Parmigiano Reggiano

Toma di Pecora

Rosso di Langa

Coach Farm's Finest

Blu del Moncenisio