

Winter Dinner

March 13, 2010

Antipasti, Salads, and Soup

House-made dry-cured *salumi*: *crispone*,
finocchiona, *rustica*, *soppressata*, and *vasca*
18.50

Oliveto *bresaola* with asparagus, walnuts,
lemon, and celery heart 14.

Panzarotto of Mediterranean mussels
15.50

Oliveto goose *prosciutto* with arugula,
currants, and caraway 14.50

Seared loin of Watson Farm spring lamb
with preserved kumquat and roasted
cauliflower 15.50

Crostone of Scimudin cheese and grilled
asparagus 13.50

Shaved salad of spring vegetables and
chicories with avocado and Meyer lemon
12.50

Carpaccio of local swordfish with pickled red
onion, celery, and spicy Sendai *miso* 15.

Soup: *vellutata* of *cicerchia* beans with Gerbino
olive oil 9.50

Garden lettuces vinaigrette 9.50

Rotolo of flank steak stuffed with cornichons,
eggs, and carrots (while available) 13.50

*Our pasta portions are sized as middle courses.
For entree-sized portions, add \$5.*

Pastas

Squid ink *linguine* with *colatura di alici*, green
garlic, and Meyer lemon 12.50

Spaghetti with pork cracklings, rosemary,
and Calabrian hot peppers 14.

Whole-milled Durum wheat *mostaccioli* with
Bellwether Farms Ricotta cheese, asparagus,
and Pecorino cheese 14.

Strozzapreti with *broccoli alla romana*
11.50

Pappardelle with Liberty duck *ragù* 14.

Wild nettle *fettuccine* with Jones Farm rabbit *ragù*
14.50

Cannelloni of Watson Farm spring lamb 18.50

Trompetti with spicy Agricola Farm grass-fed
beef *ragù* 15.50

Potato *gnocchi* with poultry liver *ragù* 16.

Grills, Sautés, and Rotisserie

Charcoal-grilled Agricola Farm grass-fed beef liver
with *pancetta*, caramelized onions, and shoelace
potatoes 23.

Spit-roasted Willis Farm *porchetta* and charcoal-
grilled wild boar sausage with Cicerchia
beans and arugula 28.

Braised Jones Farm rabbit with whole-milled
Red Flint corn *polenta* 25.

Charcoal-grilled Watson Farm spring lamb chops
and loin with braised Savoy cabbage
and new potatoes 32.

Crostata of fava greens and asparagus with
first-of-the-season Morel mushrooms and
green garlic 21.

Charcoal-grilled Paine Farm pigeon with Morel
mushroom and leek *farrotto* 29.

Local petrale sole with artichoke purée and
Monterey Bay squid 28.

Hoffman Farm hen *al mattone* with smoked
mozzarella di bufala, *rapini*, hot pepper, and
breadcrumbs 23.

Vegetable side dishes

Spring onions *agrodolce* 5.50

Riverdog Farm carrots with bacon
and rosemary 5.50

Whole-milled Red Flint corn *polenta*
5.50

Oliveto