

# THE WHOLE HOG

2006

## ANTIPASTI

### Potted and Formed Pork

*Pâté Capriccioso*, Pork Liver and  
Black Trumpet Mushroom *Pâté*, and  
*Ciccioli*

platter for two 16.00

platter for four 32.00



*Coppa di Testa*, *Mortadella*, *Salame  
Cotto*, and *Prosciutto Cotto*

platter for two 14.00

platter for four 28.00

### Dry-Cured Salumi

*Soppressata*, *Crespone*, *Felino*,  
*Sanguinaccio*, *Toscano*, *Rustica*,  
*Lonza*, *Spicy Coppa*, and  
*Prosciutto*

platter for two 16.00

platter for four 32.00

### Offal and End Cuts

Fried Pork Trotter and Brains with Blood Orange-  
Tangelo *Salsa* 13.50

Terrine of Pickled Pork Ears, *Giardiniera*  
8.50

Classic *Boudin Blanc e Noir* with Old *Balsamico*  
17.50

Warm *Antipasto* of Pork Tongue, Artichokes,  
and Herbs 14.00

*Gratinata* of Pork Tripe and ‘*Fagioli Tondini*’  
Beans 10.00

*Crostone* of Fresh *Pancetta* with Bitter Greens  
and Chanterelle Mushroom *Conserva* 16.50

Salad of Pork Kidney, Peppercress, and  
Mustard Vinaigrette 12.00

Blood Pudding with Tip Top Farm Dried  
Prune Plum *Mostarda*  
13.50

## SOUP AND PASTA

Soup of *Polentina* with Knoll Farm *Pennone* and Calabrese Sausage 14.50  
*Rapini* and Cracklings 8.00

*Gnocchi del Cosentino* with Little *Cannelloni* of Pork and Green Garlic 15.50

Pork Meatballs 16.50 *Triangoli* of Pork Shoulder “Cooked

*Risotto alla Pilota* 15.00 Around-the-Clock” 15.50

## HOT SPECIALTIES

Braised Pork Belly Stuffed with Fennel and  
Green Olives 22.00

Pork Bacon Chop with Fava Bean Purée and  
*Salsa Rustica* 50.00 (to share)

Spit-Roasted Oliveto Fresh Ham with Marsala 26.00

Pork *Scaloppine* with Black Truffles and *Polenta Integrale*  
32.00

*Cotechino* Braised in *Saba* 19.50

Spit-Roasted Pork “Pastrami,” Spare Rib, and Grilled  
Classic Frankfurter with Sauerkraut 28.00

Charcoal-Grilled *Cipollata* with Fried Shoestring  
Potatoes and Two *Bagnets* 21.00

## VEGETABLE SIDE DISHES

‘*Deciccio*’ Broccoli 4.50

Potatoes Fried in Pork Renderings  
5.50

‘*Bianca di Spagna*’ Beans 4.50

Shaved Fennel and *Puntarella*  
Greens 6.50

*Polenta Integrale* 5.00

Garden Lettuces *Vinaigrette* 8.50

## SWEETS

Blood Orange and *Prosecco Gelées* with  
Tangelo, Blood Orange, and ‘*Oro Blanco*’  
Grapefruit 9.25

Bacon Ice Cream 5.00

Sweet Potato Flan 9.00

Rosemary *Sorbetto* 6.50

Lemon *Sgroppino* 6.00

Chocolate Banana Cream Pie 9.50

Warm Tuscan Bread Pudding 9.25

A Glass of *Brachetto* with *Fregolotta* Cookies  
8.00

❖ With special thanks to Paul Willis and the Farmers of Niman Ranch; The Doug Metzger Family Farm; and Heritage Foods USA ❖