

Oliveto Pigtail

House-infused Kaffir lime-leaf vodka, Meyer lemon and blood orange juices, Triple Sec, and splash of soda \$12.

Whole Hog Dinners 2010

February 3, 4, 5, and 6

ANTIPASTI

Whole Cuts

Wild boar *prosciutto*, *lonza*, *spallacia*, and *lardo* platter for two 20.

Sweet Meats

Pâté capriccioso, pork liver/sour cherry *pâté*, *cicciolata*, *coppa di testa*, *mortadella*, and *salame cotto* platter for two 24.

Dry-Cured Salumi

Soppressata, *felino*, *Basque*, *finocchiona*, *Genoa*, *nostrano*, *piccante*, and *salametto* platter for two 20.

Offal and End Cuts

Fried pork trotter with ancient Roman *oenogarum* 14.50
Terrina of pork ears with horseradish, celery heart, and *frisée* 12.50
Warm *antipasto* of pork tongue, artichokes, and black truffles 16.50
Sardinian pork tripe braised with saffron and mint; aged *provolone* and Red Flint corn *polenta* 14.
Spiedino of pork liver, Meyer lemon, *crostini*, and *pancetta* with garlic-hazelnut butter 12.50
Pork kidneys *sauté trifolati* 11.50
Bruschetta of pork belly *rillettes* and Firebrand rye bread with avocado and pickled carrots 12.
Blood pudding with Guru Ram Das Farm dried pear and plum *mostarda* and walnuts 13.50
Sobressada and *sbriciolona*: traditional Catalonian spreadable spicy *salame* and Tuscan wild fennel *salsiccia cruda* with lard *piadina* and wild arugula 15.
Boudin blanc “Wellington” with Barhi dates and cress 16.
Carpaccio of salted pork loin with roasted beets, Gaeta olives, capers 15.50

SOUP AND PASTA

Soup: *passatelli* with rich pork broth and pea greens 10.
Wild nettle *lasagne alla bolognese* 17.50
Canederli: Friulian bread and pork dumplings with pork and date *sugo* 16.50
Butternut squash *gnocchi* with spiced pork *ragù* and aged *aceto balsamico* 18.50
Pegai: Modenese hazelnut *ravioli* with wild boar *spezzatino* 19.
Spaghetti with pork *coppa confit*, Calabrian hot peppers, breadcrumbs, and oregano 18.
Cannelloni of pork, Chanterelle mushrooms, green garlic, and Fontina Val d’ Aosta cheese 16.
Ravioli cerchie of Savoy cabbage and *prosciutto cotto* with *sugo di maiale*, and *lardo* 18.
Riso with Piedmontese sweet sausage and rum *ragù* 15.
Pappardelle nere with pork heart and wild mushroom *ragù* 19.50

HOT SPECIALTIES

Tofeja del Canavese: Piedmontese peasant braise of pork shoulder, little *cotechino* sausages, wild boar spare ribs, and pork skin *rollatini* with Borlotti beans 29.
Spit-roasted acorn-fed *porchetta* with Sicilian *nero d’avola gelatina*, chestnut honey, Castelvetro olives, and almonds 28.
Smoked ham with kumquat-clove gravy 28.
Wild boar *scaloppine alla Count Pavel Stroganov* with Chanterelle mushrooms, caramelized onions, sour cream, and *riso nero* 29.
Zampone braised in *saba* with lentil *crema* 50. (to share)
Choucroute garni with spit-roasted pork “pastrami,” belly rib, and grilled classic *frankfurter* 31.
Charcoal-grilled wild boar bacon chops with blood oranges and shaved vegetable salad 24.

VEGETABLE SIDE DISHES

Roasted beets and blood oranges 8.50
Fresh-milled Red Flint corn *polenta* 5.50
Potatoes fried in pork renderings 6.50
Shaved fennel and *puntarella* 7.50
Chicories with *aceto balsamico* 9.50
Shaved Brussels sprouts 7.50
Garden lettuces *vinaigrette* 8.50

SWEETS

Bergamot-*Prosecco sorbetto* 7.50
Valhrona chocolate-caramel tart with candy-coated *pancetta* and vanilla sea salt 10.
Larded puff pastry cornucopia filled with Seville orange ice cream and kumquat-pomegranate compôte 9.50
Candy Cap mushroom flan with Derrie date confetti and bacon-covered chocolate honeycomb candy 9.50
Warm *beignets* fried in lard with California bay laurel *crème anglaise* 7.
Tete’s *polvorone* cookies 2.50