

winter dinner

February 5, 2012

Smaller items, soup, salads . . .

COLD: *Affetati misti: bresaola, paesana, finocchiona, Genoa, and Spanish chorizo “slim Jim”* 19.

Salad of mixed chicories with candied walnuts, balsamic vinaigrette, and Parmesan cheese 11.

Carne cruda of Angus beef with green garlic *aioli*, Castelvetrano olives, and wood-grilled *crostino* 13.

Crostino of Tuscan rabbit liver *pâté* 11.

Antipasto of roast root vegetables with Parmesan cheese and carrot top *pesto* 11.

Salad of wild mushrooms with *farro*, *pancetta*, and sherry vinaigrette 12.

Garden lettuces vinaigrette 9.

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WARM: Charcoal-grilled herring with *farro*, grilled Meyer lemon, and *salmoriglio* sauce 12.

Ribollita with poached farm egg and Parmesan cheese 12.

Soup: *minestra* of *fregola* and striped bass *brodetto* with lemon *agrumato* 9.

Pastas

Red Winter wheat *penne alla bolognese* 16.

Agnolotti dal plin 17.

Tortelloni of house-made *ricotta* and Parmesan cheese with honey and black pepper 17.

Rosemary *pappardelle* with rabbit *in bianco* and Castelvetrano olives 16.

Radiatore with dip-net-caught squid *ragù*, hot pepper, and lemon 16.

Spaghetti with local anchovies, tomato, hot pepper, and oregano 16.

Chitarra with poached Nantucket Bay scallops, preserved Meyer lemon, and beet greens 17.

Floriani Red Flint corn *polenta* with poultry gible *ragù* and Pecorino cheese (while available) 16.

Sources for tonight's produce, meat, and fish: Baia Nicchia, Brookside, Bournhonesque, Community Grains, Dirty Girl, Full Belly, Guru Ram Das, Iacopi, Jones, Lindencroft, Magruder, McCormack, Paine, Riverdog, Star Route, Terra Firma, Terra Sonoma, and Watson farms; Monterey Fish.

Grills, sautés, and rotisserie

Involtino of Swiss chard, Black Trumpet mushrooms, and broccoli *farrotto* with long-cooked onions and Fontina cheese *fonduta* 25.

Roast hen *al mattone* with Cabot cheddar, potato, and cauliflower *gratinata*, Lacinato kale, and Parmesan *sugo* 23.

Charcoal-grilled pork porterhouse with *casouela* of Cannellini beans, *pancetta*, tomato, and hot pepper; pork *sugo* 31.

Charcoal-grilled 29-month Angus steak with sautéed rapini greens, parsnip purée, and Hedhehog mushrooms
Ribeye 36.
Sirloin 31.

Spit-roasted *pancetta*-wrapped rabbit with Butternut squash, Black Trumpet mushrooms, mâche, and old *aceto balsamico* 27.

Roast pigeon with radicchio, caramelized Tri-
amble squash, and *aceto balsamico* and *pancetta sugo* 31.

Pan-roasted steelhead with onion *crema*, caramelized fennel, and Taggiasca olive *salsa* 29.

Oliveto

An 18% charge may be added to parties of six or more.