

# Summer Dinner

July 30, 2010

## Smaller Items, Soup, Salumi, Salads . . .

**COLD:** House-made dry-cured *salumi*: *nostrano*, *crespone*, *mortadella*, *fino*, *finocchiona*, and wild boar 18.50

*Crostini misti*: *crema paradiso* and spicy rabbit *confit* with Santa Rosa plum *coulis* 14.50

Country-style rabbit terrine with pickled strawberries 13.50

~

*Crudo* of local halibut and albacore with garlic *crema*, Calabrian chili, yuzu marmalade, and marinated cucumbers 15.50

~

*Burrata* with summer squash *carpaccio*, *haricots verts*, and tomato vinaigrette 14.

Red Oak lettuce with radish, chervil, and creamy citrus vinaigrette 11.

Garden lettuces vinaigrette 9.50

~

**WARM:** *Fritto misto* of Hen-of-the-Woods mushroom *arancini*, okra, Romano beans, and Torpedo onions 14.

Charcoal-grilled Monterey Bay sardines, with Chioggia radicchio, anchovy, and *salsa verde* 13.

Soup: *brodetto di pesce* 10.

## Pastas\*

*Mostaccioli* with *luganega* sausage and wild fennel pollen 14.

*Trompetti* with fresh Cranberry beans, summer squash, *pancetta*, and basil 13.50

*Linguine* with squid, hot pepper, and cherry tomatoes 14.50

Whole-milled Durum wheat *penne* with Jimmy Nardello peppers, smoked Caciocavallo cheese, and basil 13.50

*Tagliatelle* with *manzo ragù* 15.

*Bucatini alla Carbonara* 14.50

Potato *gnocchi* with English peas and *bottarga di muggine* 14.50

*Ravioli* of Georgia white shrimp with fresh Roma tomato sauce and basil 16.50

*\*Our pasta portions are moderate. For fuller servings, add \$5.*

*Sources for tonight's produce, meat, and fish:* Blossom Bluff, Bournhonesque, Brookside, Catalan, Certified Foods, Dirty Girl, Full Belly, Green String, Guru Ram Das, Hoffman, Iacopi, Jones, Lindencroft, Lucero Organic, Magruder, Paine, Riverdog, Sonoma County Poultry, Soul Food, Star Route, Terra Firma, Terra Sonoma, Watson, and Willis farms; and Monterey Fish.

## Grills, Sautés, and Rotisserie

*Cassoeula* of rabbit leg *confit*, *saucisse à l'ail*, fresh shelling beans, and English peas 25.

Charcoal-grilled strip loin of grass-fed *manzo* with potato and Blu di Valchiusella cheese purée; Black Plum tomatoes vinaigrette 34.

California white sea bass *al forno* with roasted Black Prince tomatoes, fingerling potatoes, and basil 28.

Poached farm eggs with Jimmy Nardello peppers, heirloom tomatoes, wild arugula, and black olive toasts 18.

Spit-roasted *pancetta*-wrapped rabbit with gilet stuffing, grilled Tardivo radicchio, and old *aceto balsamico* 28.

Spit-roasted leg of lamb with Hen-of-the-Woods mushroom and fingerling potato gratin 30.

Spit-roasted *porchetta* and *luganega* sausage with summer brassicas *al diavolo* 28.

Roast pigeon *al mattone* with spicy creamed sweet corn and fried squash blossoms 29.

## Vegetable side dishes

Tardivo radicchio with *aceto balsamico* and Parmesan cheese 6.50

Braised Cipolline onions 5.50

Floriani Red Flint corn *polenta* 5.50

Oliveto