

## Antipasti

INSALATA MISTICANZA 12.  
Mixed Young Lettuce with Crisp Vegetables,  
Herbs and Vinaigrette

INSALATA DI POMODORI 16.  
Salad of Heirloom Tomatoes, Burratta,  
Green Onion Pesto and White Balsamic

INSALATA DI VEGETALI D'ORTO 19.  
Salad of Sparrow Arc Farm Summer Vegetables with  
Yogurt, Almond and Apple Vinegar

"YELLOW FIN & KAMPACHI" MARINATO 21.  
Sliced Tuna with Sesame Cream, Sicilian  
Olive Oil and Fragrant Herbs

## Primi

BIGOLI COZZE 16  
Thick Spaghetti With Preserve Lemon, Red Chilis and  
Mussels

FUSILLI FATTI in CASA 16.  
Home Made Fusilli, Sepia, Hot & Sweet  
Bell Peppers and Bread Crumbs

PASTA alla "CHITARRA" 16.  
"Chitarra" Spaghetti Pasta, Vine Ripened Tomatoes,  
Basil and Garlic

TAGLIATELLI AI FUNGHI 16.  
Ribbons of Fresh Home Made Pasta with Morel  
Mushrooms, Hazelnuts and Burnt Onion Broth

PAPARDELLE AL VITELLO 18.  
Fettuccine Pasta with Braised Veal Cheeks,  
Cranberries, Rapini and Dried Black Olives

TAGLIOLONI AI TARTUFI D' ALBA Maket Price  
First of the Season White Truffles from Alba Italy  
and Burrata Cheese

## Chef's Tasting Menu

TARTARE DI TONNO CON LARDO  
Bluefin Tuna, Fried Capers,  
Dry Black Olives and Lardo

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INSALATA DI VEGETALI D'ORTO  
Salad of Sparrow Arc Farm Heirloom Vegetables  
with Yogurt, Almond and Apple Vinegar

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ZUPPA di MAIS & MORELS  
Corn Soup with Lobster Mushrooms,  
House Made Mozzarella and Pistachio Powder

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FETTUCCINE AL GRANCHIO  
With Sea Urchin Cream, Peeky Toe Crab  
and Jalapeno

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PANCETTA E ANGURIA  
Pork Belly and Watermelon with Calabrese  
Chili, Radish and Young Watercress

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AGNELLO IN CROSTA  
Crispy Lamb Loin with  
Caper and Pepper Relish, Pickled Maitake Mushrooms  
And Baby Fennel

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"TARTUFO" al CIOCCOLATO AMARO  
Bitter Chocolate "Tartufo" with Avocado,  
Candied Orange and Black Sesame Gelato

Menu 98.

## Secondi

ATLANTIC HALIBUT PICCATO 35.  
Filet of Halibut Larded with Prosciutto, Sweet Corn,  
Chanterelle Mushrooms, and Sauce Garganega

LONG ISLAND BRANZINO ACQUA PAZZA 34.  
Steamed Long Island Striped Bass with Surf Clams, Spiced  
Oils and Aromatic Broth

ANITRA SCOTTATA e CANDITA 32.  
Roasted Duck Breast and Confit with  
Braised Young Horseradish, Hibiscus and Baby Beets  
Cooked in Blood Orange Juice

MAIALINO ARROSTO 37.  
Duo of Gently Cooked Berkshire Pig with  
Sea Kale, Lobster Mushrooms, Green Tomato Jam  
and White Cardamon Scented Jus

CONTROFILETTO della HILL FARM 39.  
Painted Hill Farm Sirloin Strip with Black Garlic,  
Alliums, Peanut Potatoes Baked in Salt Crust

## Contorni

PATATE ARROSTO 10.  
Roasted Potatoes with Rosemary

VEGETALI DI FINE STAGIONE 10.  
Medley Of End of Season Vegetables

BROCCOLI RAPA 10.  
Sautee Broccoli Rapa with Garlic and Peperoncini

Andres Julian Grundy, Executive Chef  
Monday, September 20, 2010