

Market Menu

Antipasti

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

ZUPPA di MAIS & MORELS 10.
Corn Soup with Morel Mushrooms, Fresh Mozzarella and Pine Nut Powder

AFFETTATI 14.
Prosciutto Crudo, Salami, Coppa and Mixed Olives

TONNO “YELLOW FIN” e “YELLOW TAIL” MARINATO 21.
Tuna and Hamachi with Sesame, Sicilian Olive Oil and Opal Basil

Primi

LASAGNE alla BOLOGNESE 11./22.
Home Made Herb Lasagne with Ricotta Bechamel and Veal Ragu

SPAGHETTI alla CARBONARA 11./22.
Spaghetti Pasta with Guanciale, Black Pepper and Parsley

RISOTTO di ZUCCHINI 11./22.
Carnaroli Rice with Baby Zucchini, Parmesan and Basil

BUCATINI all’ AMATRICIANA 11./22.
Fresh House Made Bucatini, San Maezano Tomatoes, and Prosciutto

RAVIOLI ALL’AGNELLO 11./22
with Romano Beans, Truffle Radish and Natural Jus.

1st Course
INSALATA DI ANGUR 1A
Summer Watermelon Salad with Radishes,
Ricotta Salata,Calabrese Chili
* Gruner Veltliner, Forstreiter, Kremser Kogl, 2008, Kremstal (3 oz.)

2nd Course
FLAT IRON STEAK
Grilled Flat Iron Steak, Onion Roll,
Charred Gem Lettuce and
Herb Infused Beef Jus
* Monte Bello, Ridge, 2006, Santa Cruz Mountains(3 oz.)

Dessert
PANNA COTTA ALLA VANIGLIA
Vanilla Panna Cotta with Fresh Raspberries
* Brachetto, Ca’ dei Mandorli, 2009, Piemonte (3 oz.)

Market Menu 35.
*Wine Pairing 19.

Secondi

SALMON 27.
Pan Seared Salmon with Squash, Zucchini,
Dried Black Olive and Fig Emulsion

ATLANTIC HALIBUT PICCATO 32.
Filet of Halibut Larded with Prosciutto, Sweet Corn,
Chanterelle Mushrooms and Sauce Garganega

POLLOARROSTO 22.
Roasted Chicken, Olive Oil Poached Potatoes,
Broccoli Rapa and Natural Chicken Jus

PIEMONTESE BURGER 18.
with Tomato and Porcini Compote, Fontina
and Roasted Crushed Potatoes

SCAMPI alla GRIGLIA 24.
Grilled Shrimp with Pickled Red Onions
Black Olives, Capers and Fennel

PATATE ARROSTO 7.
Roasted Fingerling Potatoes with Rosemary

BROCCOLI RAPA 8.
Sauteed Broccoli Rabe with Garlic and Peperoncini

Andres Julian Grundy, Executive Chef
Tuesday, September 28, 2010