

Porsena

appetizers

olive oil poached baby octopus, celery, lemon, olives	12.
wilted escarole salad w/ croutons, shaved parmigiano & garlic dressing	10.
pork aspic, pickled onions and ragusano cheese crisp	11.
toasted bread, butter, salami & oil cured anchovies	9.
crostini- Di Palo fresh mozzarella, bottarga di tonno	8.
mussels, saffron, white wine, garlic toast	9.
green bean, fennel, celery, toasted almonds, pickled red onions	8.
Palermo market salad, romaine, cucumber, red onion, lemon, oregano	9.

primi

<i>brodo-</i> parmesan broth, mustard greens, beans	12.
<i>pasta al pomodoro-</i> spaghetti, tomato sauce, basil, parmigiano	14.
<i>pasta al ragu-</i> maccheroncini, slow cooked meat ragu	16.
<i>penette col cavolfiore-</i> roasted cauliflower, olives, capers, garlic, toasted breadcumbs	15.
<i>orrechiette con salsiccia e rape-</i> ear shaped pasta , spicy lamb sausage, mustard greens	16.
<i>spaghetti con le vongole-</i> manilla clams, garlic, parsley, crushed red chili	16.
<i>cannoliche con una marea di formaggi-</i> little twists with many cheeses	17.
<i>lasagna al forno-</i> individually baked in terra cotta, meat ragu, besciamel & parmigiano	18.

secondi

parchment roasted hake filet, aromatic vegetables, salsa verde	m.p.
red wine braised short ribs, polenta, herb butter	25.
Niman pork chop, canellini beans, shaved red cabbage salad	26.
roasted Belle Rouge chicken w/ mashed potatoes and pan drippings	25.