



Friday, 03 July 2009

L O C A L F A R M S O N T O D A Y ' S M E N U S

Shetler Werp	milk, cream herbs, arugula micro greens	Big Darby Rice	ramps ground beef & lamb	Land of Goshen	eggs, Italian sausage, peas whole pig, field greens
	fennel, pea shoots	Sun Ra Norconk	scapes asparagus	Sleeping Bear Zenner	honey tomatoes
Jordan Valley Ella's Garden	spinach sage	Provemont Dylan Farms Kitchen	romaine oregano white potatoes	Urka Golden Rule	strawberries heirloom tomatoes

C A L D I

Asparagus, 10

Oven-baked Bruschetta with house made Stracchino cheese, shaved asparagus & spinach, lemon & extra virgin olive oil

Asparagus, 11

Char-grilled, poached egg, toasted sourdough, truffle salt & oil, lemon "zabaglione"

Pacific Rope Mussels, 12

Pan-steamed in tomato brodo, crushed red pepper, grilled ciabatta

Atlantic Scallops, 13

Pan-seared & caramelized, cornmeal gnocchetti, fresh sage, flatleaf parsley

F R E D D I

Pacific Kumamoto Oysters, 3 each

Served chilled on the half-shell, Granny Smith apple & fennel insalata, lime aioli

Lamb Crudo, 12

Served chilled, chopped red onion, sliced tomato, sundried tomato pesto, crostini with melted Caciocavallo cheese

Chicken Liver Pate, 11

Served chilled, date & onion puree, sundried fig gelatini, Parmesan frico, crostini

Burrata Pugliese, 25

Served chilled, shaved Serrano ham, vine-ripe tomato, tomato brodo, red amaranth micro greens, extra virgin olive oil, crostini

Formaggi, choice of three, 12

Parmigiano-Reggiano
Pecorino Toscano Stagionato
Fontina Fontal
Verde Capra
Gorgonzola Piccante
Sottocenere di Tartufo

I N S A L A T E E Z U P P E

Rocket Arugula, 11

Fresh Black Mission figs & blueberries, goat cheese, toasted pignoli, herb vinaigrette

Field Greens, 10

House made fresh mozzarella cheese, heirloom tomatoes, balsamic honey glaze, extra virgin olive oil

Romaine, 7

Shaved Fontina Val d'Aosta cheese, seedless cucumbers, creamy sautéed ramp dressing (contains raw egg)

Minestrone, 5

Smoked Lobster & Cream, 7

P I Z Z E

White Pizza, 11

Mozzarella, Parmesan & ricotta cheeses, roasted garlic, extra virgin olive oil

Red Pizza, 12

Italian sausage, rosemary ham, mozzarella cheese, classic marinara sauce

P A S T E

Pasta portions are substantial as one course among others. If you would like a larger portion, we are happy to serve two orders as one.

Acini di Pepe, 14

Slow roasted pork with coriander & brown sugar, caramelized onions, golden tomato sauce, Parmesan cheese

Crescenza Cheese Ravioli, 12

Sautéed green cabbage, fresh thyme, spinach, extra virgin olive oil, flat leaf parsley

Potato Tortelloni, 13

Crisp shiitake mushrooms, chopped chives, cream

Spaghetti, 12

Meatballs of ground beef & pork, opal basil, classic marinara, roasted garlic butter

P I E T A N Z E

Each dish is composed of flavors that complement one another; therefore we prefer to serve them as described

Hawaiian Swordfish, 28

Char-grilled, snap pea & Parmesan risotto, pea shoots, garlic scapes, mint, lemon butter

Wild King Salmon, 29

Pan-seared, linguine with candied citrus & goat cheese cream, fresh strawberry & raspberry "mostarda"

Veal Scaloppine, 27

Pan-seared, fresh fettuccine with tomato & cream, sweet bell peppers, crisp potato chips, Marsala sugo

Beef Tenderloin*, 33

Herb-crusted & char-grilled, sautéed zucchini & summer squash with oregano, peppered spinach, cremini mushroom "guarnizione," veal stock

*Served raw or may be cooked to order.
Consuming raw or under cooked eggs, poultry, meat or shellfish may increase your risk of food borne illness.

Gratuity of eighteen percent may be added to parties of eight or greater.

The person on your cellular phone will not likely mind if you converse in the hallway. Your fellow diners will appreciate it.