



Monday, 08 February 2010

LOCAL FARMS ON TODAY'S MENUS

Table with 6 columns listing farms and their products: Shetler (milk, cream), Werp (herbs), Baker's Acres (chicken), Jordan Valley (butternut squash), Kuehnis (Golden Delicious apples), Edmonson Rice (pumpkin, ground beef, lamb), Heritage (cranberries), Majszak (maple syrup), Glacier Springs (trout), Land of Goshen (eggs, Italian sausage, goat cheese), Golden Rule (parsnips, potatoes), Miedema Co-op (red cabbage, beets, onions), Smetzer (cherries, strawberries), Sleeping Bear (honey)

We are proud to serve sustainably raised meat and poultry in addition to our other responsibly sourced ingredients.

CALDI

Bruschetta, 12

Toasted crostini, slow-cooked pork shoulder, caramelized onions, house-made Stracchino cheese, shaved tomatoes

Rainbow Trout, 12

Pan-seared, basil pesto cream, herb dressed arugula & watercress

Pacific Calamari, 12

Cornmeal dusted & fried, sweet bell peperonata, tomato, garlic, lemon aioli

FREDDI

Burrata Pugliese, 20

Served chilled, romaine lettuce, watercress & chives, sea salt, extra virgin olive oil, herb vinaigrette

Island Creek Oysters (Massachusetts), 3 each

Served chilled on the half shell, cucumber òpanzanellaö with lime & extra virgin olive oil

Duck Liver Pate, 11

Served chilled, Balaton cherry mostarda, Parmesan òfricoö, crostini

Formaggi, choice of three, 12

ROBIOLA BOSINA, PIEMONTE: cow & ewe milk, soft & creamy
QUDRELLO DI BUFALA, LOMBARDIA: buffalo, slightly sweet, soft
PARMIGIANO-REGGIANO, EMILIA-ROMAGNA: cow milk, hard, classic
PECORINO BALZE VOLTERANNE, TOSCANA: ewe milk, firm, organic
TRUGOLE, VENEIC: cow milk, semi soft, fruity character
PIAVE VECCHIO, VENEIC: cow milk, hard, intense

INSALATE E ZUPPE

Beets, 10

Grilled & chilled, house made mozzarella cheese, red onion, kalamata olives, extra virgin olive oil

Arugula, 11

Yellow Delicious apples, sautéed & chilled parsnips, toasted pignoli, honey cream dressing

Cremini, Porcini & Cream, 5

Tomato, Lamb & Pork, 6

PIZZE

White, 11

Roasted garlic cloves, Parmesan, ricotta & mozzarella cheeses, flat leaf parsley, extra virgin olive oil

Red, 12

Pepperoni, Italian sausage, mozzarella cheese, classic marinara sauce

PASTE

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.

Butternut Squash Lasagna, 12

Oven-baked, layers of fresh pasta, mozzarella cheese, tomato brodo, crisp shiitake mushrooms

Fettuccine, 12

Poached egg, goat cheese, chopped chives & parsley, cream, extra virgin olive oil

Potato Gnocchi, 15

Slow-cooked lamb, red onions, dried cherries, sage & spinach, garlic & olive oil

Tagliolini, 14

Beef & tomato ragu, artisan ricotta, dolce di pomodori, orange zest

PIETANZE

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

Petrale Sole, 29

Pan-seared, seared gnocchi with dill & fennel pollen, grilled prawns, sautéed parsnips & baby spinach, lemon butter

Pollame, 26

Seared chicken breast on whole wheat fettuccine with caramelized onion & Marsala, house made duck sausage, fresh thyme & parsley

Veal Scaloppine, 27

Pan-seared, chestnut necci, Ida Red apples & lingonberry gelatini, crema, Marsala sugo

Wagyu Boneless Beef Short Rib, 27

Slow-cooked, capellini pasta with fresh mozzarella, basil leaves & tomato, braised red cabbage, mushroom òguarnizioneö, veal stock

*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.