



Tuesday, 16 March 2010

LOCAL FARMS ON TODAY'S MENUS

Table with 6 columns listing farms and their products: Shetler (milk, cream), Werp (herbs, arugula), Baker s'Acres (chicken), Friske (Yellow Delicious & Ida Reds), Sleeping Bear Rice (honey, ground beef, lamb), Victory Majszak (beets, maple syrup), Land of Goshen Smetzer (eggs, Italian sausage, goat cheese, cherries, strawberries), Miedema Co-op Kitchen (onions, parsnips, white potatoes)

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

CALDI

Bruschetta, 10

Toasted crostini, house made Stracchino cheese, shaved tomatoes, sundried tomato & basil pestos

Arancini, 8

Focaccia-dusted & fried, smoked tomato, diced tomato, roasted garlic

Atlantic Scallops, 14

Pan-seared & caramelized, butternut & yellow squash, lemon vanilla butter

FREDDI

Artisan Mascarpone, 10

Served chilled, romaine & chives, Champagne vinegar dressing (contains raw egg), fresh dates, hazelnut brittle, balsamic honey glaze, crostini

Island Creek Oysters, 3 each

Served chilled on the half shell, seedless cucumber & zucchini, lemon aioli, Fregola Sardo pasta

Beef Carpaccio, 12

Served raw, red onion, shaved Parmigiano-Reggiano cheese, arugula, cracked black pepper, extra virgin olive oil

Duck Liver Pate, 11

Served chilled, tart cherry mostarda, Parmesan ffrico , 'crostini

Formaggi, choice of three, 12

QUADRELLO DI BUFALA, LOMBARDIA: buffalo, soft, slighty sweet ROBIOLA 2 LATTE, PIEMONTE soft, cow & ewe milk, mild, creamy PARMIGIANO-REGGIANO, EMILIA-ROMAGNA: cow milk, hard, classic FONTINA VAL D'AOSTA, PIEMONTE cow milk, semi-firm, nutty TALEGGIO D.O.P.: LOMBARDIA: cow milk, soft, rich & pungent PECORINO BALZE VOLTERANNE D.O.P.: TOSCANO: ewe milk, firm, touch of green olive RACLETTE: LEBLANAU PENINSULA: cow milk, semi-soft, fruity

INSALATE E ZUPPE

Beets, 10

Char-grilled & chilled, red onion, kalamata olives, house-made fresh mozzarella cheese, extra virgin olive oil

Arugula, 10

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

Smoked Lobster & Cream, 6

Beef, Onion & Pastry, 5

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.

Acorn Squash Lasagna, 12

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

Tagliolini, 17

Hard-seared, dry-aged beef tips, torn sage, peppered spinach, flat leaf parsley, extra virgin olive oil

Gnocchetti, 15

Slow-cooked pork shoulder, brown sugar & coriander, onions, fried egg, garlic, rosemary, extra virgin olive oil

Ricotta Cheese Ravioli, 11

Candied orange, tomato, cream

PIETANZE

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

Petrale Sole, 26

Pan-seared, white potatoes, fennel pollen, broccoli florets & peppered spinach, house made mustard, crushed red pepper, light cream

Long Island Duck, 27

Hard seared breast* & confit of leg, roasted Ida Red apples, whole wheat fettuccine, fresh thyme & parsley, Marsala sugo

Lamb Due Preparazione ,29

Seared lamb loin in grasso di maiale and grilled fennel sausage, mushroom g'uarnezione , 'spaghetti with goat cheese, red onion agrodolce & tomato

Wagyu Beef Short Rib, 28

Slow-cooked, sautéed yams & carrots with honey, crisp potato chips, white truffle oil, sea salt, braising sauce

*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.