

SPECIALS

February 4, 2012

CELERY ROOT SOUP	7
CANELLINNI BEANS, ARUGULA PESTO	
MUSSELS	10
PANCETTA, LEEKS, GARLIC, TOMATO, CHILLIS	
SOFT POLENTA	8
CHIANTI BRAISED DUCK GIZZARDS & LIVERS, PARMIGIANO	
BAGNA CAUDA	10
TRADITIONAL PIEMONTESE FONDUE, SEASONAL VEGETABLES	
PAN SEARED BABY SCALLOPS	10
GLAZED LEEKS & FENNEL, PERSIMMONS, LEMON VINAIGRETTE	
FENNEL SALAD	8
BLOOD ORANGES, WALNUTS, TUSCAN PECORINO	
WOOD GRILLED LAMB SAUSAGE	9
CANELLINNI BEANS, TOMATO, ROSEMARY OIL	
STUFFED VIDALIA ONION	8
PANCETTA, GARLIC, CAPERS, ANCHOVY, PARMIGIANO & BREAD CRUMBS	
ARANCINI NERI	10
CRISPY RISOTTO COOKED IN INK, TOMATO	
CHESTNUT RAVIOLI	11 17
CARAMELIZED ONIONS, MARSALA, CREAM	
BUCATINI CACIO E PEPE	10 16
BABY ARUGULA, BUTTER, BLACK PEPPER, PECORINO	
WOOD GRILLED WHOLE FISH	27
PORGY, ROASTED POTATOES, SALSA VERDE	
PRAWNS ALLA PIASTRA	22
CAULIFLOWER PUREE, ROASTED SUNCHOKES & RADISHES, MEYER LEMON	
PORCHETTA	21
SLOW COOKED KALE , PANCETTA, CHESTNUT POLENTA	