



## ANTIPASTI

- Three Beet Salads \$16**
- Liver Sausage with Radish Salad \$19**
- Warm Tripe “alla Parmigiana” \$15**
- Mozzarella di Bufala with Charred Ramps \$18**
- Winter Root Carpaccio with House Ricotta and Hazelnuts \$21**
- Warm Lamb’s Tongue with Chanterelles and a 3-Minute Egg \$15**
- Prosciutto San Daniele “Riserva” with Black Pepper “Fett’unta” \$19**
- Grilled Octopus with “Borlotti Marinati” and Spicy Limoncello Vinaigrette \$18**
- Crispy Rabbit Leg with Bitter Greens and Horseradish \$16**
- Field Greens with Trebbiano Vinaigrette \$14**
- Vegetable Fritto Misto \$17**
- Calamari and Seppie Fritti \$19**
- B&B Affettati Misti \$16 per person**

## PRIMI

- Tajarin with Fungi Trifolati \$25**
- Sweet Potato “Lune” with Sage and Amaretti \$24**
- Stracchino Ravioli with Spring Bulbs \$24**
- Goat Cheese Tortelloni with Dried Orange and Wild Fennel Pollen \$24**
- Cavatelli with Flowering Greens and Smoked Ricotta \$24**
- Linguine with Clams, Pancetta and Hot Chiles \$26**
- Spaghettini with Spicy Budding Chives, Sweet Garlic and One-Pound Lobster \$31**
- Lamb’s Brain “Francobolli” with Lemon and Sage \$21**
- Black Spaghetti with ‘Nduja and Sicilian Pesto \$26**
- Bucatini “all’Amatriciana” with Guanciale, Hot Pepper and Pecorino \$25**
- Homemade Orecchiette with Sweet Sausage and Rapini \$25**
- Stinging Nettle Tagliatelle with Spring Lamb \$26**
- Beef Cheek Ravioli with Black Truffles and Crushed Duck Liver \$26**
- Mint Love Letters with Spicy Lamb Sausage \$23**
- Gnocchi with Braised Oxtail \$26**
- Pappardelle Bolognese \$24**



## SECONDI

- Spicy Two Minute Calamari “Sicilian Lifeguard Style” \$29**  
**Whole Grilled Branzino** with Sicilian Potatoes **\$40**  
**Columbia River King Salmon** with Favetta **\$40**  
**Georgia White Shrimp** with “Risi e Bisi” **\$42**  
**Wild Alaskan Halibut** with “Carciofi alla Romana” **\$36**  
**Rabbit Porchetta** with Carrot Pappa **\$34**  
**Duck** with Savory Greens and Confit “Torta” **\$36**  
**Squab “al Mattone”** with Dandelion Greens and Radish **\$38**  
**Grilled Guinea Hen** with Fregula Verde **\$36**  
**Fennel Dusted Sweetbreads** with Sweet and Sour Onions, Duck Bacon, and Membrillo Vinegar **\$29**  
**Grilled Pork Chop** with “Cipolline Agrodolce” **\$34**  
**Grilled Lamb Chops “Scottadita”** with Eggplant “in Scapece” and Lemon Yogurt **\$36**  
**Beef “Tagliata”** with Young Lettuces and Spring Onion Marinati **\$45**  
**“Brasato al Barolo”** with Horseradish “Gremolata” **\$38**  
**Veal Chop** with Spinach “Sformatino” and Pancetta Vinaigrette **\$55**  
**Grilled Ribeye for Two** with Roasted Potato and Aceto Manodori **\$120**

## CONTORNI \$9

- Fagioli** with Salsa Verde  
**Brussels Sprouts** with Pancetta  
**Dandelion Greens** with Garlic and Chili  
**Roasted Potatoes** with Rosemary  
**Scafata di Primavera**

## SPECIALI

- Fava Lonza** with Pecorino **\$19**  
**Spring Garlic Sformato** with Peas and Prosciutto **\$17**  
**Whole Wheat Fettuccine** with Ramps and Ham Hock **\$26**  
**China Ranch Date and Nut Strudel** with Cardamom Honey **\$24**

A Gratuity of 20% will be added to parties of 6 or more.



**Tagliatelle** with Burro Guffanti and Peas  
*Nerello Mascalese Brut, Murgo 2005*

**Black Spaghetti** with Ricci di Mare  
*Rosato, Bastianich 2007*

**Cavatelli** with Rabbit Ragu and Favas  
*Valpolicella, Allegrini 2007*

**Jose's Pyramids** with "Passato di Pomodoro"  
*Montepulciano d'Abruzzo, Valle Reale 2005*

**Goose Liver Ravioli** with Balsamic Vinegar and Brown Butter  
*"Poggio al Moro," Enrico Santini 2007*

**Olive Oil Gelato** with Citrus Salad

**Hazelnut Panna Cotta** with Mirto Syrup  
*Madeira "Malmsey," Rare Wine Company NV*

\$99 per person \*

Wine Pairing \$70 per person – As listed above

"The Riserva Selection" of wines \$105 per person – For details ask our Sommeliers

\*Our Pasta Tasting requires the participation of the entire table.



## REGIONAL TASTING MENU

### “LAZIO”

**Warm Testa** with Artichokes  
*Favorita, Malvira 2007*

**Bavette Cacio e Pepe**  
*Rosato, Bastianich 2007*

**Pasta “Grattata en Brodo”**  
*Monica “Perdera,” Argiolas 2007*

**Pollo “alla Diavolo”** with Grilled Puntarelle  
*Morellino di Scansano “I Perazzi,” La Mozza 2006*

**Sheep’s Milk Ricotta**  
*Ravello, Marisa Cuomo 2007*

**Key Lime Tartaletta** with Yogurt Gelato  
*Moscato d’Asti, Gianni Doglia 2008*

**Ricotta Budino “alla Romana”** with Warm Apricot Conserva  
*“Dindarello,” Maculan 2007*

\$99 per person \*

Wine Pairing \$70 per person – As listed above

“The Riserva Selection” of wines \$105 per person – For details ask our Sommeliers

\*Our Traditional Tasting requires the participation of the entire table.



**DOLCI E FORMAGGI**  
**\$12**

**Citrus Chocolate Tartina**

Lavender Vanilla Syrup

*Passito di Pantelleria "Ben Ryé," Donnafugata 2006 \$18/gl*

**Lemon Pudding**

Honey Mascarpone Cream

*"Dindarello," Maculan 2007 \$10/gl*

**Warm Polenta**

Yogurt Gelato

*Madeira "Malmsey," Rare Wine Company NV \$14/gl*

**Banana Torta**

Roasted Banana Gelato

*Vin Santo del Chianti Classico, Fattoria di Felsina 1999 \$22/gl*

**Hazelnut Panna Cotta**

Mirto Syrup

*Madeira "Malmsey," Rare Wine Company NV \$14/gl*

**Bônet**

Toasted Pistachios

*"Moscadeddu," Dettori 2005 \$12/gl*

**Chocolate Pecan Budino**

American Honey Gelato

*Recioto della Valpolicella, Bussola 2004 \$16/gl*

**Gelati & Sorbetti**

Olive Oil, American Honey, Chocolate Malt,  
Yogurt, Blood Orange, Grapefruit

*Moscato d'Asti, Gianni Doglia 2008 \$9/gl*

**Selection of Cheese 3 for \$15, 5 for \$21, 7 for \$26**

Baita Friuli

Robiola Tre Latte

Pecorino Cinerino

Briscola al Barbera

Parmigiano Reggiano

Pecorino Lucano Stagionato

Brescianella Acquavite

Blu del Moncenisio