

Wednesday, February 22, 2012

Antipasti Caldi

CHESTNUTS, 5 oven-roasted, sea salt, extra virgin olive oil
BLUE HILL BAY MUSSELS, 12 pan-steamed, garlic ciabatta, hot mustard cream
NANTUCKET BAY SCALLOPS, 13 caramelized, fra diavolo, caraway zabaglione
CHIOCCIOLE, 11 pan-seared, white potatoes, basil, mint & garlic
PACIFIC OCTOPUS, 15 char-grilled, Calabrese sausage, rice beans, tomato
PIG TESTA, 11 focaccia-dusted & flash fried, house-made apple sauce, soft polenta, orange vinaigrette
VEAL SWEETBREADS, 13 honey mascarpone, sweet peppers
BEEF TRIPPA, 11 slow-cooked, toasted sourdough, soft onions, green peppers, house peperoncini, salsa verde
CHEF'S TASTE, 5 today's selection of whole animal offal

Bruschette e Pizze

BRUSCHETTA, 10 house-made stracchino cheese, ceci bean puree, fried sunchokes, honey
WHITE PIZZA, 11 mozzarella & artisan ricotta cheeses, roasted garlic, flat leaf parsley
RED PIZZA, 12 pepperoni, house-made fennel sausage, mozzarella cheese, tomato sauce

Paste

fatta in casa
TAGLIOLINI, 14
chestnut dough, salsify, roasted parsnips,
thyme, golden tomatoes
CAMPANELLI, 16
foie gras & ricotta filling, crisp shiitake mushrooms,
simple tomato sauce
AGNOLOTTI, 15
veal & onion filling, celery root,
cream, basil pesto
FETTUCINE, 15
ragu of goat, torn sage, bittersweet chocolate

Antipasti Freddi
BURRATA PUGLIESE, 15 house-made, slow-roasted Roma tomatoes, Champagne vinegar, golden raisins, crostini
CANADA CUP OYSTERS, 3EACH served raw on the half shell, persimmon, fresh horseradish, tomato vinaigrette
LARDO, 9 house-cured & shaved thin, fresh rosemary, honey mustard, maple, Red Delicious apples, toasted pecans
DUCK LIVER PATE, 11 served chilled, date & onion puree, apricot & pear mostarda, Parmesan "frico", crostini
BEEF CARPACCIO, 12 served raw, red onion, shaved Parmigiano Reggiano, cracked black pepper, coccoli, sea salt, extra virgin olive oil

Zuppe e Insalate

BUTTERNUT SQUASH, MUSHROOM & CREAM, 7
BORLOTTI BEAN & RED RICE, 6
BUTTER LETTUCE & ARUGULA, 8 pistachios, goat cheese, chives, herb vinaigrette
BEETS, 9 grilled & chilled, fresh mozzarella, red onion, Kalamata olives, extra virgin olive oil

Pietanze

LAKE SUPERIOR WALLEYE, 28
pan-seared, whipped sweet potatoes, pignoli,
carrots, Marsala & lemon, fennel
LONG ISLAND DUCK, 29
hard-seared breast*, slow-cooked leg,
gnocchetti, classic marinara, duck stock
BONELESS BEEF SHORT RIB, 27
slow-cooked, risotto alla Milanese,
stewed tomatoes & onions
FILET MIGNON*, 37
herb-crusted & char-grilled, fingerling potatoes,
spinach, whipped Gorgonzola cheese
CHEF'S CUT, MARKET
today's selection from our whole animal butchery

Contorni

cipollini, balsamic & honey, 5
pappa al pomodoro, 5
Brussels sprouts alla Siciliano, 5

Formaggi choice of three, 12

Robiola Due Latte PIEMONTE cow & ewe milks, soft, lush
Trugole, D.O.P. PIEMONTE cow milk, semi-soft, creamy
Sottocenere di Tartufo VENETO cow milk, semi-soft,
black truffle laced
Ubriacone, VENETO cow milk, semi-soft, aged in grape
must, sweet, complex finish
Pecorino Sardo SARDEGNA ewe milk, firm, smooth
Pecorino Toscano Stagionato D.O.P. TOSCANO
ewe milk, firm, nutty with a hint of saltiness
Blu di Bufala LOMBARDIA buffalo milk, semi-firm, aged
Blu del Moncenisio PIEMONTE cow milk, firm, pungent
& peppery

* Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness. « We will not guarantee any meat cooked over medium.
We are proud to serve sustainably raised meat and poultry in addition to our other responsibly sourced ingredients « Gratuity of 18% may be added to parties of eight or greater.



Traverse City, Michigan

Cotton white potatoes
Croft chestnuts
Friske apple cider,
Red Delicious apples
Honeycrisp apples
Gallagher's whole Holstein steer
Golden Rule beets
Jake's Country Meats
whole Duroc-Berkshire
pig
Land of Goshen
eggs, goat cheese,
whole Duroc-Yorkshire
pig
Majszak maple syrup
Middle Branch onions
Monroe carrots
S & S whole Polypay lamb
Sandbar whole Savannah/Kiko
goat
Shetler milk, cream
Sleeping Bear honey
Smeltzer strawberries
Sun Ra sunchokes
Victory parsnips, leeks
Werp herbs, chicory