

Today's Aperitivo: Grapefruit Gimlet 9

APPETIZER

Last of the Season Butternut Squash and Sweet Potato Soup 8

Salumi

Salametto Piccante, Sopressata, Prosciutto and Grissini 12

Carne Cruda Piemontese

Beef Tenderloin, Mushrooms, Arugula, Lemon and Sea Salt 13

Beef Carpaccio with Shaved Parmigiano, Horseradish and Arugula 11

Grilled Rabbit Loin

Wrapped with Pancetta, Pear and Butternut Squash Risotto 13

Parmesan Soufflé with Wild Mushrooms and Galloni Prosciutto 9

Fritto Misto

Calamari, Shrimp, Oysters, Lemon and Spicy Aioli 13

Snapper Crudo

Hot Chile, Orange, Olive Oil and Fennel Bulb 13

Chopped Romaine

Radicchio, Mushrooms, Carrots and Radishes with Creamy Lemon Dressing 12

Spaghetti Carbonara

Pancetta, Farm Egg and Parmigiano-Reggiano 11

Homemade Ravioli

First of the Season Morels, Bulb Onions, Lady Peas and Mint 14

MAIN COURSE

Capellini with Crushed Tomatoes and Toasted Garlic 18

Homemade Pappardelle

Louisiana Rabbit simmered in White Wine with Wild Mushrooms 23

Rigatoncini with Spicy Pork Sausage, Tomato, Basil and Pecorino 22

Gulf Red Snapper

Brown Butter, Capers and Crisp Breadcrumbs 31

Greg Abrams' Grouper with Sardinian Couscous, Rapini and Olives 30

Grilled Tuna

Lentils, Pancetta, Brussels Sprouts and Lemon Agrumato 31

Grilled *Fudge Farms'* Pork Loin

Roast Cauliflower, Cipollini Onions, Local Carrots and Walnut Pesto 25

Veal Liver *Harry's Bar* with Caramelized Onions, Sherry and Thyme 21

Hickory Grilled Veal Tenderloin

Spinach, Creamy Polenta and Olive Relish 29

Meyer Ranch Ribeye

Rapini, Grilled Vidalia Onions and Potato Gratin 36

Sides

Rapini and Peppers 6 Wild Mushrooms 8 Sardinian Couscous 6