

Today's Aperitivo: Strawberry Fields 9

APPETIZER

White Bean Soup with Braised Pork, Sweet Peppers and Chives 9

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 in Pancetta

Butternut Squash and Pear Risotto with Pomegranate Molasses 13

Parmesan Soufflé with Wild Mushrooms and Galloni Prosciutto 9

Fritto Misto

Calamari, Shrimp, Oysters, Lemon and Spicy Aioli 13

Spanish Mackerel Crudo and Scallop Ceviche

Hot Chile, Orange, Olive Oil and Fennel 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

Pan-Seared Skate Wing

Brown Butter, Capers, and Crisp Breadcrumbs 24

Grilled Spanish Mackerel

Roast Potatoes, Arugula and Salmoriglio Sauce 26

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

Grilled Scallops

Lentils, Pancetta, Brussels Sprouts and Lemon Agrumato 30

Braised *Jamison Farm's* Lamb Shoulder

Cannellini Beans, Escarole, Sweet Peppers and Bulb Onions 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

Grilled Vidalia Onions, Rapini, and Potato Gratin 36

Sides

Venetian Spinach 6 Wild Mushrooms 8 Sardinian Couscous 6