

DOLCI

DELIZIA AL LIMONE

AMALFI COAST SPONGE CAKE FILLED WITH LEMON CREAM

PANNA COTTA

VANILLA PANNA COTTA, PISTACHIO STREUSEL, SOUR CHERRY COMPOTE

CIOCCOLATO

CHOCOLATE SORBET

SEMIFREDDO

HONEY-NUT SEMIFREDDO, HAZELNUTS WITH MILK JAM SAUCE

TORTA DEL FINANZIERE

BROWN BUTTER FINANCER, APPLE BUTTER, CIDER GELATO, CARAMEL

RESTAURANT WEEK

DINNER

30.11

SPECIAL VINO: \$30

DE ANGELIS 'FALERIO' PASSERINA, PECORINO MARCHE 09

DE ANGELIS 'PICENO' MONTEPULCIANO MARCHE 09

PRIMI

ARANCINI

SAFFRON RICE FRITTER STUFFED WITH MOZZARELLA. TOMATO SAUCE

BURRATA (\$5 SUPP)

BURRATA , BEETS, COCOA NIBS, MINT

RUGOLA

ARUGULA SALAD, PICKLED VEGETABLES, HONEY-LEMON DRESSING

POLPETTE

BRAISED MEATBALL IN SUGO FINITO WITH, ANSON MILLS WHITE POLENTA, GREMOLADA

CALAMARI

SQUID, SOPPRESSATA, POTATO, LEMON, SQUID INK VINAIGRETTE

PASTA 'E FASUL

HEIRLOOM BEAN SOUP, PANCETTA, TUBETTINI PASTA, PARMIGIANO

TARTARA

BEEF TARTAR, PARMIGIANO CREAM, PISTACHIO-RED WINE PURÉE

I SALUMI

SOPPRESSATA, MORTADELLA, 'TESTA', PICKLED VEGETABLES

RICOTTA

SHEEP'S MILK RICOTTA, ALMONDS, CHIVES, WILD ROSE HONEY

SECONDI

RISOTTO

CARNAROLI RISOTTO, WILD MUSHROOMS, PARMIGIANO

BUCATINI ALL' AMATRICIANA

BUCATINI, RED ONIONS, GUANCIALE, RED CHILIES, PECORINO ROMANO

AGNOLOTTI

SHEEP'S MILK RICOTTA FILLED AGNOLOTTI, MARJORAM, LEMON, SPINACH

MARUBINI

BRAISED VEAL FILLED RAVIOLI, BROWN BUTTER, SAGE

BRANZINO

POACHED MEDITERRANEAN SEA BASS, CRUSHED POTATOES, FENNEL,
CITRUS DRESSING

TROTA

PAN ROASTED TROUT, BRAISED BELGIAN ENDIVE, GRAPEFRUIT, WALNUTS

BUE

BRAISED BEEF CHEEKS, WHITE POLENTA, ONION COMPOTE

AGNELLO

ROASTED SHENANDOAH LAMB LEG, GRILLED ROMAINE, TOMATO-OLIVE
TAPENADE

CONTORNI 7

CAVOLFIORI

CAULIFLOWER, GARLIC, ANCHOVY

PATATE

CRUSHED POTATOES