

APPETIZERS

Roasted Baby Beet Salad 9

mizuna greens, greek feta cheese, caraway banyuls vinaigrette

Wild Greens with Warm Goat Cheese Roulades 9

truffle vinaigrette

Serrano Ham Croquettes 7

manchego cheese

Steamed Clams Cataplana 12

chorizo sausage, roasted peppers, white wine, garlic, pan catalan

Polenta Funghi Misti 9

wild mushroom ragù with fontina

Duck Pastilla Roll 9

crisp feuille de bric, toasted almonds, moroccan barbeque glaze, cinnamon sugar

House Made Porchetta 10

thinly-sliced suckling pig, three fennel stuffing with pistachios, wild baby arugula salad

Tuscan Farro Salad 8

grain salad with cucumbers, calamata olives, red onions, grape tomatoes, italian flat leaf parsley, caciocavallo cheese

PRIMI

Bavette Frutti di Mare 23

fresh water prawns, diver scallops, calamari, white wine, garlic, tomato, chiles

Pappardelle with Ragù of Wild Boar 18

mint and pecorino

Bucatini with Sicilian Pistachio Nut Pesto 17

fagiolini beans, toasted breadcrumbs, pecorino

Fettuccine con Piselli 19

sweet peas, pancetta, pea shoots, reggiano parmigiano

MAIN COURSES

Grilled Swordfish Peperonata 24

sweet red peppers white wine, tomato, capers, onions, garlic mashed potatoes

Roasted Orata 25

burst cherry tomatoes, scallions, white wine, stella cadente meyer lemon olive oil

Sautéed Skate 21

beurre noisette, xères vinegar, raisins, capers, crisp croutons, satin cauliflower purée

Pork Braciola 24

stuffed with pignoli, garlic, currents and pecorino,
braised in orange-scented tomato sauce with wild fennel

Organic Chicken 22

green olives, preserved lemon, saffron, ginger, coriander leaves, chick pea fries

Pan-Roasted Breast of Duck 24

parsnip purée, sour cherries in vin cotto

Braised Lamb Shank 24

in red wine with harissa, butter beans with merguez

Black Angus Rib Eye Steak for two 32 ^{per person}

sweet and salt blackened crust, caramelized cipolini onions

~ kindly note: a ten dollar plate charge will be incurred to share an entrée ~

SIDES AND ACCESSORIES 5 ^{each}

Brussels Sprouts

with pancetta

Chick Pea Fries

roasted garlic, lemon & green olive aioli

Roasted Butternut Squash

rosemary honey

Tuscan Fried Potatoes

crisp garlic, sage, rosemary, thyme

Garlic Mashed Potatoes

extra virgin olive oil

Chef/Proprietor
Michael Fiore & Staff

TEMPO DOLCI

Daily Selection of Gelati and Sorbetti 7
made in-house daily from all natural ingredients

Coppetta del Giorno 8
italian sundae of the day

Hot Cinnamon Apple Beignets 7
vanilla bean gelato

Valrhona Chocolate Tart 8.50
fleur du sel, pignoli caramel, coffee gelato

Vanilla Bean Pannacotta 7
thyme-scented plums

Sticky Date and Toffee Pudding 7
whipped coddled cream, warm rum toffee sauce

New York Cheesecake 7
port wine figs, crushed amaretti cookies

Biscotti Vin Santo 12
Castello di Ama 1999 (Toscana)

Selection of Aged Artisanal Cheeses
three cheese selections 12 six cheese selections 20

SWEET WINES BY THE GLASS

PIEMONTE, ITALY

Moscato d'Asti 2005 Bricco del Sole MOSCATO (SPARKLING) 8
Brachetto d'Aqui 'Birbet' 2004 Malvira BRACHETTO (SPARKLING) 11

TOSCANA, ITALY

Vin Santo 1999 Castello di Ama TREBBIANO (RECIOTO) 9

PACHERENC DU VIC BILH, FRANCE

Brumaire 'Novembre' 2000 Château Bouscassé PETIT MANSENG (NOVEMBER HARVEST) 10

BORDEAUX, FRANCE

Sauternes 2003 Castelnau de Suduirault SEMILLION (MOELLEUX) 11

ROUSSILON, FRANCE

Banyuls 'Rimage' 2003 Clos de Paulilles GRENACHE, MOURVEDRE (FORTIFIED) 7

SAMOS, GREECE

Samos Vin Doux 2003 Samos Wine Co. MUSCAT (FORTIFIED) 8

FINE WHOLE LEAF TEAS AND INFUSIONS

Earl Grey (Sri Lanka - black) single estate Ceylon orange pekoe flavored with pure bergamot oil 4

Assam (India - black) from the Nahorhabi estate, young gold-tipped leaves, bold, malty flavor 4

Jasmine Pearls (China - green) hand-rolled pearls of southern China green, dried amidst jasmine blossoms 5

Nantou Oolong (Taiwan - oolong) from Mr. Wu's farm in Nantou, light and fragrant 5

Chamomile (Egypt - herbal) organic whole Egyptian chamomile flowers, heady honey-like aromas 3

Lavender-Mint (French lavender, Armenian wild mint - herbal) lavender adds a sweet perfumed aroma 3