

# Thanksgiving 2017

*\* White truffles are in season. Please inquire about the price. \**

## Antipasti

### **MISTICANZA DI VERDURE CON NOCCIOLE E MANCHEGO • 18**

Boston lettuce, baby arugula, frisée, radicchio, toasted hazelnuts, and manchego cheese with hazelnut vinaigrette

### **INSALATA INVERNALE • 25**

Wild arugula, baby butter lettuce, celery, mint, chives served with mixed radishes, goat cheese and olive oil; finished with anchovy croutons

### **INSALATA DI BARBABIETOLE • 22**

Roasted organic baby beet salad served with goat cheese and candied walnuts, finished with shaved beets and dressed with red wine vinaigrette

### **BURRATA CON ARANCIA ROSSA, CAPPERI, NOCCIOLE E INSALATINA MISTA • 25**

Burrata with blood orange, capers, hazelnuts and microgreens salad

### **INSALATA DI MARE • 25**

Warm seafood medley with spring vegetables and sun-dried tomato vinaigrette

### **PIOVRA ALLA MEDITERRANEA • 24**

Grilled octopus with artichokes, new potatoes, spiced sausages, remoulade sauce and a lemon-garlic aioli

### **OSTRICHE IN ARMONIA • 36**

One dozen mixed oysters: Wellfleet, Island Creek and Pemaquid served with cocktail sauce and a shallot-raspberry vinegar

### **INSALATA TIEPIDA DI CALAMARI CON VEGETALI DI STAGIONE, CIPOLLINE E FUNGHI • 20**

Sautéed calamari salad with mixed vegetables, cipollini onions and mushrooms

### **DUETTO DI TONNO CON CIPOLLOTTI • 25**

Duo of yellow fin tuna (carpaccio and tartare) with pickled onions and micro greens salad

### **CARPACCIO DI MANZO CON CETRIOLINI E CAPPERI IN SALSA DI LIMONE • 25**

Beef carpaccio served with pickle red onions, capers, baby arugula, parmesan cheese and lemon vinaigrette

## Pasta

### **RAVIOLI DI RICOTTA E BIETOLE CON POMODORINI ESSICATI AL FORNO • 28**

Ravioli stuffed with ricotta cheese and swiss chard, and finished with oven-dried cherry tomatoes

### **GNOCCHI DI PATATE CON POMODORO, SCAMORZA AFFUMICATA E ORIGANO • 28**

Potato gnocchi with fresh tomato sauce, smoked mozzarella, fresh basil and oregano

### **SPAGHETTI CACIO E PEPE • 28**

Spaghetti with melted Pecorino Romano cheese and crushed black peppercorn

### **SPAGHETTI CON PESTO TRAPANESE • 28**

Spaghetti with five types of crushed nuts pesto in tomato sauce

### **TORTELLONI RIPIENI DI CARNE CON SALSA DI TARTUFO NERO • 28**

Vegetable and Veal Tortelloni served with a black truffle sauce and shaved parmesan cheese

### **PAPPARDELLE CON RAGÙ D'ANATRA • 28**

Pappardelle with duck ragu

### **FETTUCINE CON RAGÙ DI VIELLO, PIOPPINI E TARTUFO ESTIVO • 28**

Fettuccine with veal ragu, wild mushrooms and summer truffles

### **TAGLIOLINI PRIMAVERA CON GAMBERI E GRENZEOLA • 32**

Homemade Capelini with spring vegetables, crab meat and shrimp

### **LINGUINE ALLE VONGOLE VERACI • 26**

Linguine with clams in a white wine sauce

## Pesce

### **CAPPESANTE CON PUREA DI CAVOLFIORI E SALSA DI TARTUFO NERO • 45**

Grilled sea scallops with cauliflower puree, cauliflower florets and black truffle sauce

### **PESCE SPADA IN CAMICIA • 45**

Poached swordfish with brussels sprouts, winter salad, and preserved lemon vinaigrette

### **BRANZINO AL SALE • 50**

Whole salt encrusted branzino with seasonal vegetables

### **LUPO DI MARE • 45**

Roasted Wild Striped Bass with eggplant caponata, crispy zucchini flowers finished with black olives vinaigrette

### **SOGLIOLA ALLA GRIGLIA • 65**

Roasted Dover Sole served with black trumpet mushrooms and finished with an almond sauce

### **GRIGLIATA DI PESCE • 52**

*(Branzino, Seppia, Shrimp, Scallops, Salmon)*

served with roasted eggplant, cherry tomatoes, capers, herbs and olive oil

## Carne

### **TACCHINO AL FORNO • 45**

Roasted turkey (thigh) stuffed with chestnuts, mushrooms, sausage, foie gras and bread served with sweet potato puree and fresh cranberry sauce  
(Our Thanksgiving Day turkeys are from a small farm in Upstate New York. Free range, Heritage turkeys; antibiotic and hormone free)

### **AGNELLO ARROSTO CON BIETOLE • 48**

Roast parsley-encrusted organic Colorado rack of lamb with braised Swiss chard in a garlic-lemon reduction

### **SCALOPPINE AL LIMONE • 45**

Veal scaloppini in lemon sauce with wild mushrooms

### **OSSOBUCCO CON RISOTTO MILANESE • 55**

Ossobuco, slow-cooked Veal Shank, with saffron risotto

### **CARRÈ DI CERVO CON SEDANO RABA • 52**

Herb encrusted Rack of Venison with chestnut, celery root puree and braised cabbage, finished with a juniper berry port-wine sauce

### **CARRE DI MAIALE CON MELA VERDE, VERZA E MARMELLATTA DI RAFANO • 45**

Berkshire Pork Chop served with savoy cabbage, green apple, and horseradish marmalade