

HAPPY THANKSGIVING



Antipasti

ZUPPA DI ZUCCA CON SEMI DI ZUCCA • 22

Pumpkin Soup with toasted pumpkin seeds

ZUPPA DI CASTAGNE • 22

Chestnut Soup

INSALATA DI STAGIONE • 25

Thanksgiving salad with baby fall lettuce (arugula, frisée, radicchio, kale)
served with dates, persimmons, goat cheese, hazelnut vinaigrette

INSALATA DI BARBABIETOLE • 22

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

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

Burrata with blood orange, capers, micro greens salad, hazelnuts

INSALATA DI MARE • 25

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

PIOVRA ALLA MEDITERRANEA • 24

Grilled octopus with artichokes, new potatoes, spiced sausages, remoulade sauce, 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

DUETTO DI TONNO CON CIPOLLOTTI • 25

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

CARPACCIO DI MANZO CON PARMIGIANO, TARTUFO NERO E RUCOLA • 32

Beef carpaccio with arugula, shaved parmesan cheese, shaved winter black truffles, aged balsamic vinaigrette

TORCIONE DI FEGATO GRASSO CON MOSTARDA E BALSAMICO • 32

Foie Gras Torchon with crab apple and pear mustard, aged balsamic vinaigrette, cranberry-pecan toast

POLENTA CON RAGU DI CERVO • 26

Soft polenta with venison ragu, parmesan cheese

Pasta

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

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

SPAGHETTI CACIO E PEPE • 28

Spaghetti with melted Pecorino Romano cheese, crushed black peppercorn

SPAGHETTI CON PESTO TRAPANESE • 28

Spaghetti with five types of crushed nuts pesto in a tomato sauce

TAGLIOLINI INVERNALE CON GAMBERI E GRENZEOLA • 32

Homemade Capelini with fall vegetables, crab meat, shrimp

LINGUINE ALLE VONGOLE VERACI • 26

Linguine with clams in a white wine sauce

TORTELLONI RIPIENI DI CARNE CON SALSÀ DI TARTUFO NERO • 28

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

PAPPARDELLE CON RAGÙ D'ANATRA • 28

Pappardelle with duck ragu

FETTUCCINE CON RAGÙ DI VITIELLO, PIOPPINIE TARTUFO ESTIVO • 28

Fettuccine with veal ragu, wild mushrooms, summer truffles

RISOTTO CON PORCINI E FEGATINI • 30

Risotto with chicken liver, porcini mushrooms

Pesce

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

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

BRANZINO AL SALE • 50

Whole salt encrusted branzino with seasonal vegetables

SOGLIOLA ALLA GRIGLIA • 65

Roasted dover sole served with black trumpet mushrooms; finished with an almond sauce

MERLUZZO ALLA LIVORNESE CON SALSICCIA • 45

Roasted fresh cod with fresh tomatoes, capers, olives, ground sausage

Carne

TACCHINO AL FORNO • 45

Roasted turkey stuffed with chestnut, mushroom, bread and foie gras served with sweet potato puree, 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 MELANZANE E YOGURT • 48

Roast parsley-encrusted organic Colorado rack of lamb with homemade yogurt, eggplant puree

SCALOPPINE AL LIMONE • 45

Veal scaloppini in lemon sauce with wild mushrooms

OSSOBUCO CON RISOTTO MILANESE • 55

Ossobuco, slow-cooked Veal Shank, with saffron risotto

FILETTO DI CERVO CON PUREA DI ZUCCA E RIDUZIONE AL BAROLO • 52

Fillet of venison with butternut squash puree, red wine reduction

CINGHIALE CON CASTAGNE E MELA VERDE • 45

Wild boar rib rack with Italian chestnut and green apple puree

Contorni

FAGIOLINI CON BURRO E MANDORLE • 14

String beans with toasted almonds and light butter sauce

BROCCOLI DI RAPE CON UVA PASSA • 14

Broccoli rabe with raisins, garlic and mustard oil

SPINACI SALTATI • 14

Sautéed spinach with garlic and walnuts

FRIGGITELLI FRITTI • 14

Shishito peppers with a sea salt

RADICCHIO CON PISTACCHIO E BALSAMICO • 14

Radicchio with pistachio, garlic, olive oil, balsamic vinaigrette

CAVOLETTI DI BRUXELLES CON CASTAGNE, FUNGHI E MELA VERDE • 14

Brussels sprouts with chestnuts, wild mushrooms, green apple

PATATE NOVELLE ARROSTO • 14

Rosemary roasted new potatoes

ASSORTIMENTO DI VEGETALE ALL'OLIO DI OLIVA CON AGLIO ORSINO

Family style shared medley of seasonal mixed vegetables

THE MENU IS CREATED AND PREPARED BY GIUSEPPE BRUNO (CHEF/OWNER)

