



MENU FOR BLACK TRUFFLES

February 22, 2002

Antipasti and Salads

- Oliveto *salumi*: *mortadella*, *Toscana salami*, *soppressata*, and *ciccioli* 15.00
- Beef Tongue Salad with Celery Root, Potatoes, and Truffle Vinaigrette 16.00
- Salad of *farro*, Rabbit *confit*, Walnuts, and Arugula 12.50
- Salad of Mussels, Root Vegetables, Truffles, and Sauternes 18.00
- Salad of Tangelo and Avocado 13.00
- Whole Dungeness Crab with Crab “Butter” and Truffle Mayonnaise (for two) 34.00
- Garden Lettuces Vinaigrette 8.00

Pasta and Soup

- Fennel and Potato Soup 8.00
- Potato Gnocchi with Sea Scallops, Manila Clams, and Black Truffles 21.00
- Farro* Fettuccine with Wild Mushrooms 16.00
- Penne with Hoffman Farm Hen and Quail *ragù* 14.00
- Tagliatelle *alla Bolognese* 14.50
- Ravioli of Celery Root and Black Truffles 13.00
- Risotto *alla pilota*, Black Truffles, and Parmesan 20.00

Grills, Sautes, and Rotisserie

- Truffled Lobster Sausages with Little White Beans and Spinach 30.00
- Hoffman Farm Hen Braised with Wild Mushrooms and Black Truffles 29.00
- Black Sea Bass with *rapini*, Spinach, and Nettles 26.00
- Charcoal-Grilled *tagliata* of Niman Ranch Beef 32.00
- Petrale Sole with Endives and Black Truffle Sauce 30.00
- Spit-Roasted Pigeon *saltimbocca* with Black Truffles 34.00

Vegetable Side Dishes

- Savoy Cabbage with Brown Butter 3.75
- Rapini* 3.75
- Fresh-Milled Polenta 3.75