

# Winter Dinner

March 11, 2010

## Antipasti, Salads, and Soup

House-made dry-cured *salumi*: *crespone*, *coppa di testa*, *rustica*, *soppressata*, and *vasca* 18.50

Oliveto *bresaola* with asparagus, walnuts, lemon, and celery heart 14.

*Panzarotto* of Mediterranean mussels 15.50

Oliveto goose *prosciutto* with arugula, currants, and caraway 14.50

Seared loin of Watson Farm spring lamb with preserved kumquat and roasted cauliflower 15.50

*Crostone* of Scimudin cheese and grilled asparagus 13.50

*Rotolo* of flank steak stuffed with cornichons, eggs, and carrots 13.50

Shaved salad of spring vegetables and chicories with avocado and Meyer lemon 12.50

Soup: *vellutata* of pea greens with mint and *crème fraîche* 9.50

Garden lettuces vinaigrette 9.50

*Our pasta portions are sized as middle courses.  
For entree-sized portions, add \$5.*

## Pastas

Squid ink *linguine* with geoduck clams and *gremolata* 14.50

*Spaghetti* with pork cracklings, rosemary, and Calabrian hot peppers 14.

Whole-milled Durum wheat *mostaccioli* with Bellwether Farms Ricotta cheese, asparagus, and Pecorino cheese 14.

*Strozzapreti* with *broccoli alla romana* 11.50

*Pappardelle* with Liberty duck *ragù* 14.

Borage *fettuccine* with Jones Farm rabbit *ragù* 14.50

*Cannelloni* of Watson Farm spring lamb 16.

*Trompetti* with Agricola Farm grass-fed beef *ragù* 15.50

*Ravioli* of Georgia white shrimp 16.50

## Grills, Sautés, and Rotisserie

Charcoal-grilled Agricola Farm grass-fed beef liver with *pancetta*, fried onions, and aged *aceto balsamico* 23.

Braised Jones Farm rabbit with whole-milled Red Flint corn *polenta* 25.

*Crostata* of fava greens and asparagus with first-of-the-season Morel mushrooms and green garlic 21.

Spit-roasted Willis Farm *porchetta* with Cicerchia beans and arugula 20.

Watson Farm spring lamb braised with honey and mint; Ceci beans and Chanterelle mushrooms 30.

Charcoal-grilled Paine Farm pigeon with Morel mushroom and leek *farrotto* 29.

*Cassuola* of petrale sole with Yukon Gold potatoes and artichokes 28.

Charcoal-grilled Hoffman Farm hen with wood-oven-roasted wild mushrooms and escarole 23.

## Vegetable side dishes

Spring onions *agrodolce* 5.50

Sautéed spinach 5.50

Whole-milled Red Flint corn *polenta* 5.50

Oliveto