



DINNERS FOR POLENTA

October 18, 19, and 20, 2006

Oliveto salumi

Salumi Tasting: *mortadella*, *soppressata*, *creppone*, *felino*, *chorizo*, *toscanello*, *fino*, and hand-cut *rustica*

Platter for two 16.00; Platter for four 32.00

Antipasti and Salads

Crostini di polenta Topped with Sausage and 'Gypsy' Peppers, *gorgonzola dolce latte*, and *saba* 16.50

Salad of Fall Fruits: Apples, Pears, Figs, Grapes, and Pomegranates with Walnuts and *balsamico* 14.50

Last-of-the-Season Tip Top Farm Cherry Tomatoes, Green Olives, Pine Nuts, and Thyme 13.50

Terrina of Monterey Bay Sardines, 'Butternut' Squash, Sage, and Garlic 13.50

Garden Lettuces Vinaigrette 8.00

Polenta Offerings

'Trentino Red Flint' (Anson *integrale*), Midwestern Dent Corn (Anson and Giusto's), and *polenta farinata* (Midwestern Dent Mixed with *farro* and Greens)

for two 8.00 for four 16.00

Polenta torta with either *fontina Val d'Aosta* or *crescenza* Cheese

for two add 6.00 for four add 12.00

Plates

Polentina: Rich Poultry Broth and *polenta* with Green Vegetables 10.00

Polenta pasticciata: Layered *polenta* with Wild Boar *ragù* 14.50

Gnocchi di polenta taragna with 'Savoy' Cabbage, *pancetta*, Sage, and *taleggio* Cheese 15.50

Stradette: *Piemontese* Cornmeal Pasta with Roast Hoffman Farm Hen, *pancetta*, and Sage 14.50

Polenta Accompaniments

Charcoal-Grilled *spiedini* of Paine Farm Pigeon with Red Wine Giblet Sauce 28.00

Jones Farm Rabbit Braised with 'cippolline' Onions and *vinsanto* 24.00

Coda alla vaccinara: Roman-Style Oxtails Braised with Pine Nuts, Celery, and Chocolate 23.00

Tofeja Canavese: Traditional *Piemontese stufato* of Pork Shoulder, Belly, Sausage, and Fresh Shelling Beans 25.00

Charcoal-Grilled Liberty Duck and Pistachio *cotechino* Sausage with *salsa di cipolla* 24.00

Scaloppine of Sika Venison with Tip Top Farm 'French Prune' Plum *mostarda* 32.00

Brassato of Local Rockfish and Salt-Cured Little Octopus *alla Siciliana* 22.00

Braised Artichokes with Tomato, Garlic, and Parsley 10.00

Broccoli and Cauliflower Braised with Lemon and 'Castelvetrano' Olives 7.00

Ragù of Wild Mushrooms 15.50

Balsamico Vinegar--5 ml Taste

Acetaia Pier Luigi Sereni *Condimento* 3.50

Oliveto