

A PUGLIAN DINNER

October 10, 2007

Appetizers and Salads

Cozze arraccanate: Mediterranean Mussels Baked
with Breadcrumbs 12.50

'nCapriata: Fava Bean Purée, Chicories, Red Onions,
Marinated Olives, and Fried Breadcrumbs 14.50

Charcoal-Grilled Monterey Bay Squid Stuffed with
Fresh Shelling Beans and Mint 13.50

Polpettini fritti: Little Fried Lamb Meatballs with
Rosemary and Lemon 10.50

Pesce crudo: Local Albacore with *bottarga di tonno*
15.00

Friselle: Puglian-Style Bread Rusks with Tomatoes,
Arugula, Hot Peppers, Oregano, and *ricotta salata*
12.50

Pesce in scapece: Atlantic Cod Marinated in Garlic,
Hot Pepper, Oregano, Vinegar, and Olive Oil
12.50

Verdure sott'olio: Preserved Summer Squash,
Eggplant, 'Gypsy' Peppers, 'Early Girl' Tomatoes,
and Artichokes with Chopped Egg and Anchovy
14.00

Panzerotti di zucca e olivi: Fried Pumpkin and Olive
Turnovers Drizzled with Chestnut Honey 13.00

Spicy soppressata Pugliese with *burata di muca* and
Chanterelle Mushroom *conserva* 15.50

Soup and Pastas

'Cicerchie' Bean Soup with Fried *tria* Pasta 8.50

Polenta migliaccio with Spicy *salame*, Smoked
mozzarella di bufala, and Breadcrumbs
12.50

Cavatelli with *fagioli tondini* and Wild Mushrooms
15.50

Conchiglie ripiene: Shells Stuffed with Sheep's Milk
ricotta dolce, Citrus Zests, and Marjoram 15.00

Tubettini with Tuna, Fresh Tomato, 'Saracene'
Olives, Capers, and Hot Pepper 13.50

Orecchiette with Broccoli Rabe, Garlic, Anchovy,
and Hot Pepper 14.50

Troccoli di Santa Maria al bagno with Preserved
Tomatoes, Green Olives, and Almonds 14.00

Sagne incannulate al ragù del macellaio 14.50

Wild Nettle *laganari* with 'ceci' Beans 13.50

Grills, Sautés, and Rotisserie

Grano with Braised Jones Farm Rabbit, Wild
Mushrooms, and Rosemary 18.50

Charcoal-Grilled Watson Farm Goat Sausage
a punta di coltello 22.00

Watson Farm Lamb Shoulder Braised with
Potatoes, Tomatoes, and Herbs 28.00

Roast Paine Farm Pigeon with Olives and
cipolline agrodolce 28.00

Whole Charcoal-Grilled Black Sea Bass
Wrapped in Grape Leaves with Braised
Artichokes 29.00

Braciolini al ragù: Stuffed Willis Farm
Pork Rolls 27.00

La Gallipolina della Vedova: Traditional Fish Soup
of Gallipoli "In the Manner of the Widow"
29.00

Charcoal-Grilled *tagliata* of Magruder Ranch
manzo with 'corne di toro' Peppers Stuffed
with Anchovies 36.00

Oliveto