

MENU FOR WHITE AND AUTUMN BLACK TRUFFLES

November 2003

Antipasti and Salads

Torta of Wild Mushrooms, Leeks, and Herbs in Yeasted Pastry 14.00

Poached Salted Egg with Cardoon and Celery Salad, *pancetta tesa*, and Autumn Black Truffle 16.50

Wilted Salad of Preserved Duck, Chestnuts, Red Oak Lettuce, and Chanterelle Mushrooms 13.50

Celery Root *sformatino* 11.00

Fritto of Local Oysters, Salt Cod, and Wild *rapini* with Truffle Mayonnaise 16.00

Lamb Tartare with Autumn Black Truffle, Arugula, and Walnut Salad 18.00

Warm Endives with *fonduta* of *Parmigiano* 12.00

Oliveto Salumi

Pâté Sampler with Cornichons and Mustard 16.00

Crespone 8.00

Bresaola 9.00

Soppressata 8.00

Coppa 9.00

Italian Dry *salame* 7.50

Coppa di testa 7.00

Mortadella 9.00

Grills, Sautes, and Rotisserie

Paine Farm Pigeon *saltimbocca* 26.00

Scaloppine of Niman Ranch Pork with Potato Purée 24.00

Spiedino of Rabbit, Dry-Cured *pancetta*, Fresh Bay, and Garlic Bread 25.00

Spit-Roasted Prime Rib of Beef, Roasted Marrow Bone, and Gratin of Sweet Potatoes 34.00

Atlantic Cod, Sauternes *zabaglione*, Root Vegetables 28.00

Sea Scallops Cooked on the Plate 28.00

Artisan Cheeses

Capra Fresca,
Piave Vecchio, and
Blu di Pecora
11.50

White Truffles:

\$10 per gram,
shaved tableside.
Or choose a truffle
for your table.

Primi Piatti

Lasagne with Squash and *prosciutto* 14.50

Wild Nettle *tagliatelle* with Butter and Autumn Black Truffle 14.00

Gnocchi with *robiola* Cheese 12.00

Fettuccine with *ragù* of Farm Hen 13.00

Risotto with Mushrooms and *salame fresco* 14.50

Agnolotti of Turkey 15.00

Rotolo of Potatoes, Speck, and Savoy Cabbage with *fonduta* 13.50

We regret that our prices for truffles have had to reflect their scarcity this year.

Balsamico Vinegars--5 ml Taste

Acetaia Pier Luigi Sereni:

Condimento 3.50

Acetaia Cocchi: Condimento

9.00

Oliveto