

# Whole Hog Dinners 2008

## ANTIPASTI

### Whole Cuts

*Prosciutto, lonza, coppa*, Spicy  
*coppa, lardo*, and *pancetta*  
platter for two 20.00

### Potted and Formed Pork

*Pâté capriccioso*, Pork Liver and  
Amarena Cherry *pâté*, *ciccioli*, *coppa di*  
*testa*, *mortadella*, and *salame cotto*  
platter for two 24.00

### Dry-Cured Salumi

*Soppressata*, Sweet Garlic, *felino*,  
Spicy Fennel, *Toscana*, *Milano*,  
*finocchiona*, *vasca*, *salametto*,  
*nostrano*, and *sanguinaccio*  
platter for two 20.00

### Offal and End Cuts

Fried Pork Trotter and Brains with Blood Orange *salsa* 14.50

*Terrina* of Pickled Pork Ears with Horseradish,  
Celery Heart, and *frisée* 10.00

Warm *antipasto* of Pork Tongue, Artichokes,  
and Black Truffles 20.00

*Fritto* of Pork Tripe, Sweet Onions, and Cardoons with  
'Meyer' Lemon and Capers 14.00

*Spiedino* of Pork Liver and Fresh *pancetta* with Roasted  
Beets and Herbs 14.00

Salad of Pork Kidney, Watercress, Celery, Chopped  
Egg, Walnuts, and Creamy *balsamico* 13.50

*Crostone* of Preserved Pork Shoulder and *pancetta* with  
Chanterelle Mushrooms 15.50

Blood Pudding with Pickled Sour Cherries and Pine Nuts 13.50

*Sbriciolona*: Traditional Tuscan-Style Wild Fennel *salsiccia*  
*cruda* with Lard *piadina* 14.00

*Panzerotto* of Pork Liver with Barhi Dates and Arugula 14.00

## SOUP AND PASTA

*Vellutata* of Roasted 'Butternut' Squash with  
Fried *pancetta*, *prosciutto*, Cracklings,  
and Sage 10.00

*Paccheroni* with *quanciale* and *pancetta*  
*ragù*, Aged *provolone* Cheese 14.50

*Gnocchi del Cosentino* with Little  
Pork Meatballs 17.50

*Pappardelle di sangue* with Pork Heart and  
Wild Mushroom *ragù* 15.50

*Bomba di riso* of Pork Shoulder Braised  
with *abbamele* and Pine Nuts 15.50

*Mostaccioli* with Wild Boar *ragù* 15.50

*Spaghetti* with Pork Cracklings, Calabrian  
Hot Peppers, Breadcrumbs, and Oregano  
14.50

*Cannelloni alla bolognese* 16.50

*Mezzalune* of New Potatoes and Green  
Garlic with *sugo di maiale* and Draped  
with *lardo* 16.50

## HOT SPECIALTIES

*Tofeja del Canavese*: Piedmontese Peasant-Style Braise of Pork  
Shoulder, Little *cotechino* Sausages, Wild Boar Spare Ribs, and  
Pork Skin *rollattini* with 'borlotti' Beans 28.00

Spit-Roasted Pork Belly with Sicilian Chestnut Honey, 'Castelvetrano'  
Olives, and Almonds 30.00

Pork Bacon Chop with 'ceci' Beans and *salsa rustica* 60.00 (to share)

Spit-Roasted Oliveto Pork Rib Loin "Ham" with *Marsala* 28.00

Wild Boar *scaloppine alla milanese* with 'Meyer' Lemon,  
Fried Capers, and Arugula 29.00

*Zampone* Braised in *saba* 32.00

*Choucroute garni* with Spit-Roasted Pork "Pastrami," Pork Belly Rib,  
and Grilled Classic Frankfurter 31.00

Charcoal-Grilled Wild Boar and Wild Fennel Sausage with Shaved  
Fennel and Blood Orange 22.00

## VEGETABLE SIDE DISHES

Roasted Beets and Blood Oranges  
8.50

Potatoes Fried in Pork Renderings  
6.50

Shaved Fennel and Celery with  
Anchovy 9.50

Chicories with *balsamico* 9.50

Garden Lettuces *vinaigrette* 8.50

## SWEETS

Bergamot-*prosecco* Sherbet with Candied  
Lavender Blossoms 8.50

Sponge Cakes Soaked in Blood Orange *rosolio*,  
with Blood Oranges 10.50

Apple-Cream and *pancetta* Tart with Hard Cider  
Sauce 10.00

Lard-Basted 'Butternut' Squash Streudel with  
*vin santo* Ice Cream 10.50

Quince *budino* with Candied *pancetta* 10.00  
Bittersweet Chocolate *gelato* with *cialdoni*  
Cookies 8.50

*Fregolotta* with Barhi Dates 4.00

*Oliveto*