



ANTIPASTI

- Warm Tripe “alla Parmigiana” \$15**
- Marinated Fresh Sardines with Fire Roasted Peppers \$16**
- Grilled Octopus with “Borlotti Marinati” and Spicy Limoncello Vinaigrette \$18**
- Three Coach Farm Goat Cheese Truffles with Peperonata \$16**
- Warm Lamb’s Tongue with Chanterelles and a 3-Minute Egg \$15**
- Vegetable “Fritto Misto” \$17**
- Corn Sfornato with Roasted Morels \$18**
- Baby Red Oak Leaf with Black Olive Blood Orange Citronette \$13**
- Due Uova with Asparagus and House Smoked Ricotta \$18**
- Roasted Beet Salad with Ricotta Salata \$16**
- Prosciutto San Daniele “Riserva” with Black Pepper “Fett’unta” \$19**
- Ear & Tail Salad with Roasted Figs \$18**
- Ciccioli with Chicory Salad \$18**
- B & B Salumi with Fiddleheads \$19**
- Calamari and Seppie Fritti \$19**

PRIMI

- Corzetti Genovese \$24**
- Bucatini alla Norma \$25**
- Garganelli with Funghi Trifolati \$23**
- Sweet Potato “Lune” with Sage and Amaretti \$24**
- Goat Cheese Tortelloni with Dried Orange and Wild Fennel Pollen \$24**
- Linguine with Clams, Pancetta and Hot Chiles \$26**
- Spaghettoni with Spicy Budding Chives, Sweet Garlic and One-Pound Lobster \$31**
- Lamb’s Brain “Francobolli” with Lemon and Sage \$21**
- Squash Raviolini with Rabbit and Pancetta \$26**
- Bucatini all’Amatriciana with Guanciale, Hot Pepper and Pecorino \$25**
- Homemade Orecchiette with Sweet Sausage and Rapini \$25**
- Beef Cheek Ravioli with Black Truffles and Crushed Duck Liver \$26**
- Mint Love Letters with Spicy Lamb Sausage \$23**
- Gnocchi with Braised Oxtail \$26**
- Pici with Lamb Ragu \$27**
- Pappardelle Bolognese \$24**



SECONDI

- Spicy Two Minute Calamari** Sicilian Lifeguard Style \$29
Whole Grilled Branzino with Squash and Salsa Verde \$40
Madagascar Tiger Prawns all' Arrabiata \$45
Wild King Salmon with Etruscan Farro Salad \$38
Wild Striped Bass with Sweet Corn Spuma \$38
Grilled Quail with "Scorzoneria alla Romana" and Saba \$34
Rabbit with Root Vegetables and Rabbit Sausage \$33
Duck with Apician Spiced Endive \$36
Barbecued Squab with Roasted Beet "Farrotto" and Porcini Mustard \$38
Grilled Guinea Hen with Shelling Beans and Cherry Tomatoes \$36
Fennel Dusted Sweetbreads with Sweet and Sour Onions, Duck Bacon and Membrillo Vinegar \$29
Grilled Pork Chop with Peach, Cipolline and Vin Cotto \$34
Grilled Lamb Chops "Scottadita" with Eggplant "in Scapece" and Lemon Yogurt \$36
Beef Tagliata with Rucola and Parmigiano \$45
Brasato al Barolo with Horseradish Gremolata \$38
Veal Chop with Grilled Onion and Spaetzle \$55
Grilled Ribeye for Two with Panzanella and Aceto Manodori \$120

CONTORNI \$9

- Bermuda Onions** with Aceto
Roasted Potatoes with Rosemary
B&B Greens with Grilled Lemon
Summer Squash with Salsa Verde
Long Beans with Soffritto
Panzanella
Vegetable Gratin

SPECIALE

- Heirloom Tomato Salad** \$18
Fig Gnocchi \$26
Garganelli Pomodoro \$21
Trenne with Bouchot Mussels and Marjoram Pesto \$28
Black Pepper Pappardelle with Braised Pork Cheeks \$26

A Gratuity of 20% will be added to parties of 6 or more.



PASTA TASTING MENU

Gorgonzola Nudi with Burro Guffanti
Nerello Mascalese Brut, Murgò NV

Paglia e Fieno with Charred Corn and Castelmagno
Gewurztraminer, Cantina Terlano 2005

Spaghetti alla Chitarra Nero with Olives, Charred Tomatoes and Bottarga
Rosato, Bastianich 2006

Jose's Pyramids with "Passato di Pomodoro"
Montefalco Rosso, Caprai 2005

Goose Liver Ravioli with Balsamic Vinegar and Brown Butter
"Poggio al Moro," Enrico Santini 2006

Melon Sorbetto
Moscato d'Asti "Sourgal," Elio Perrone 2007

Grape Focaccia with Concord Grape Sorbetto
"Moscadèdu," Dettori 2005

\$99 per person *

(Accompanying wines \$70 per person – As listed above)

("The Riserva Selection" of wines \$105 per person – For details ask our Sommeliers)

*Our Pasta Tasting requires the participation of the entire table.



TRADITIONAL TASTING MENU

Funghi Misti with Pancetta Cruda
Nerello Mascalese Brut, Murgo NV

Cavatelli with Tomato Conserva and Ham Hock
Rosato, Bastianich 2006

Lovage Fettuccini with Braised Baby Octopus
Valpolicella, Nicolis 2006

Lamb Saddle with Pecorino Zabaglione
“Poggio al Moro,” Enrico Santini 2006

Three Pecorinos
“Dindarello,” Maculan 2006

Perlette Grape Sorbetto
Brachetto d’Acqui “Pineto,” Marengo 2007

Chocolate Almond Torta
Blueberry and Chocolate Malt Gelato
Madeira “Malmsey,” Rare Wine Company NV

\$99 per person *

(Accompanying wines \$70 per person – As listed above)

(“The Riserva Selection” of wines \$105 per person – For details ask our Sommeliers)

*Our Traditional Tasting requires the participation of the entire table.



DOLCI E FORMAGGI

\$12

Fig Budino

Figs, Crème Fraiche

Recioto della Valpolicella, Begali 2004 \$18/gl

Cannoli

Morellino Chocolate Sauce

Madeira "Malmsey," Rare Wine Co. NV \$15/gl

Bônet

Lavender Flowers

"Moscadettu," Dettori 2005 \$15/gl

Tomato Tartaletta

Black Pepper Caramel, Buttermilk Gelato

Moscato "Dindarello," Maculan 2006 \$14/gl

Mixed Fruit Fritters

Vanilla Bean Gelato

Brachetto d'Acqui "Pineto," Marengo 2007 \$15/gl

Grape Focaccia

Concord Grape Sorbetto

"Moscadettu," Dettori 2005 \$15/gl

Roasted and Grilled Plums

Sicilian Goat Cheese Gelato, Toasted Walnuts

Passito di Pantelleria "Ben Rye," Donnafugata 2006 \$25/gl

Cioccolato

Braised Huckleberries

Vin Santo del Chianti Classico, Fattoria di Felsina 1999 \$30/gl

Gelati & Sorbetti

Mint Stracciatella, Chocolate Malt, Buttermilk, Concord Grape, Melon, Huckleberry

Moscato d'Asti "Sourgal," Elio Perrone 2007 \$12/gl

Selection of Cheese 3 for \$15, 5 for \$21, 7 for \$26

Baita Friuli

Marzolino di Pienza

Parmigiano Reggiano

Rebruchon

Robiola Castagna

Pecorino Cinerino

Grand Old Man

Brescianella Acquavite

Erborinato di Capra