

First Course

SUMMER SALAD

Lettuces, Seasonal Vegetables, Red Wine Vinaigrette 10.

ARUGULA AND FENNEL SALAD

White Anchovies, Bread Crumbs, Pickled Cipollini Onion 12.

BEET SALAD

Gorgonzola, Pistachio, Mâche 12.

SUCRINE SALAD

Bacon, Egg, Breadcrumbs 12.

CANTALOUPE SOUP

Smoked Swordfish, Radish, Balsamic Vinegar 12.

CHILLED ZUCCHINI SOUP

Basil, Pine Nuts 11.

SPANISH MACKEREL

Pickled Ramps, Castelvetrano Olives, Purslane 12.

CALAMARI SALTATI

Green Garlic, Summer Greens, Chickpeas, Chilies 13.

GRILLED QUAIL

Farro, Cucumber, Tomato, Quail Egg 14.

Cucina Povera

Cucina Povera is an Italian phrase referencing “humble cooking.” The combination of delicious creativity and humble ingredients can create exceptionally tasty food. We hope that these dishes satisfy your hunger and soothe your soul.

WARM MARINATED VEGETABLE SALAD

Market Vegetable, Potatoes, Basil

*Capitel Foscari, Anselmi, 2004, Veneto (6 oz.)

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### CAVATELLI

Pork Sausage, Market Greens, Garlic

\*Tossals, Carmen Declara, 2004, Montsant (6 oz.)

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AMARETTO PANNA COTTA

Candied Almonds

*Pedro Ximenez, Toro Albalá, 2004, Montilla-Moriles (3 oz)

Menu 35.

*Wine Pairing 15.

Dishes To Share

HOUSE-MADE CHARCUTERIE

Cured Duck Ham, Rabbit Ballotine, Porchetta di Testa,
Pork Terrine, Lardo, Venison Cacciatorini, Pickled Vegetables,
Mustard 26.

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### WHOLE ROASTED FISH OF THE DAY

Roasted Potatoes, Fennel and Red Onions 58.

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ROASTED FLATTENED ORGANIC CHICKEN

Spigarello, “Patate Alla Contadina” 56.

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### 20oz DRY-AGED SIRLOIN

Zucchini, Polenta 68.

## Fish

### OLIVE OIL POACHED COBIA

Carrots, Leeks, Ginger, Trout Roe 29.

### ROASTED WILD STRIPED BASS

Cucumber, Cherry Tomatoes, Cockles 28.

### BRAISED MONTAUK MONKFISH

Fennel, Almonds, Olives, Mussels 29.

## Meat

### BRAISED VEAL BREAST

Corn, Zucchini, Sweetbreads 28.

### ROASTED LOIN of LAMB

Eggplant, Bell Peppers, Balsamic Vinegar,  
Smoked Skirt 29.

### VEAL AND RICOTTA MEATBALLS

Ricotta Ravioli, Parmesan, Parsley 26.

## Pasta

### RABBIT PAPPARDELLE

White Wine, Olives, Peas, Tomato 27.

### ZUCCHINI RAVIOLO

Tomato, Ricotta, Pine Nuts 27.

## Sides

Anson Mills Polenta 7.

Gnocchi 10.

Hen of the Woods Mushrooms 11.

Sautéed Greens 7.

## Main Course

LIME YOGURT SEMIFREDDO

Blueberry Compote 10.

FRUIT TART OF THE DAY

Basil Ice Cream 11.

DARK CHOCOLATE CAKE

Espresso, Orange, Hazelnuts 11.

MARSCARPONE CHEESECAKE

Strawberry Sorbet, Basil, Pecan Crunch 11.

COOKIE PLATE

Chocolate Chip, Pistachio Thumbprints,  
Chocolate Brownies, Hazelnut Rosemary Biscotti 10.

ICE CREAM SAMPLER

Mint Chocolate Chip, Vanilla, Toasted Almond 10.

SORBET SAMPLER

Yogurt, Blueberry, Canteloupe 10.

**La Colombe Torrefaction**

Coffee *Corsica Blend* 3.75

Decaffeinated *Monte Carlo Blend* 3.75

Espresso 4.25

Cappuccino 4.75

Brazil Bourbon *Rainforest Certified*, (Presspot) 7.00

**In Pursuit of Tea**

Mint (Greece) 4.50

Scarlet Glow (Africa) 4.50

Lemon Verbena (Morocco) 5.25

Hojicha (Japan) 5.25

Jasmine Pearl (China) 5.25

Honey Phoenix Oolong (Taiwan) 5.25

Bai Lin Gongfu (China) 5.00

Pu'erh Leaf (China) 5.25

**Spirit of the Day**

Mezcal, *Sin Humo*, Fidencio, Oaxaca 12.00

(100% *Espadín agave* let to mature at least 10 years. Small batch, artisanal mezcal that is roasted with out wood. Balance of fruit, agave and spice. )

**Sweet Wines**

3 oz. Glass

SAUTERNES

Château Petit Vedrines  
2007, Bordeaux  
10.

PICOLIT

Rocca Bernarda  
2004, Friuli  
15.

MUSCAT NECTAR

Cooperatives Vinicoles de Samos  
NV, Samos  
10.

BIGARÒ

Elio Perrone  
2009, Piedmont  
45. (750ml only)

SAUVIGNON BLANC

Mulderbosch  
2006, Stellenbosch  
15.

BEERENAU SLESE

Martin Pasler  
2006, Burgenland  
14.

BARBEITO SERCIAL

*Charleston Special Reserve*  
NV, Madeira  
19.

LATE BOTTLE VINTAGE

Taylor Fladgate  
2003, Douro  
9.

# Cheese

**La Tur** (pasteurized goat, cow & sheep): from the Piedmont region of Italy, This three animal cheese is runny on the outside and has a palette-coating paste. Imagine eating ice cream without the sugar!

**Leonora** (goat): from Spain. Very much a farmstead cheese (all the milk comes from a single herd), it has a creamy center with good tang and a natural mold rind containing ash.

**Puits d'Astler** (sheep): from France. Natural rind. Rich, with earthy minerality, with a hint of wooliness from the pasteurized sheeps milk.

**Nancy's Hudson Valley Camembert** (sheep & cow): from New York. Milk from 100 East Friesian sheep and hormone free cows combine to make this creamy, soft-ripened cheese.

**Meadow Creek Dairy Grayson** (cow): from Virginia. The beautiful golden-yellow interior softens and takes on a silky texture that yields easily to a knife but holds its shape without melting.

**Salers Broun** (raw cow): from France. Named after the rugged mountain cows that provide the milk this cheese was cellared by the famous affineur Rodolphe le Meunier. Firm and unctuous with a slight mushroom quality.

**Bellweather San Andreas** (raw sheep): from California. This is a Pecorino inspired cheese, made with whole peppercorns and aged 3 ½ months.

**Ossau Iraty** (raw sheep): from the Ossau Valley and Iraty Forest of the Pyrénées Mountains in the south of France. Aged for 90 days, it is the pinnacle of sheep cheese, redolent with roasted hazelnuts and sweet butter.

**Mimolette Losfeld** (cow): from France. Shaped like a giant cantaloupe, with a thick dimpled rind, aged a minimum of 22 months. When cut, it reveals a vibrant orange center. It is a very hard cheese with a rich, caramel flavor, similar to that of an aged gouda.

**Bleu d'Auvergne** (cow): from France. The name, Bleu d'Auvergne, is protected by the Denomination Origine and this cheese has been made since the middle ages. The sticky rind conceals a soft paste possessing a grassy, herbaceousness and a spicy and pungent taste.

\*Three Cheese Plate 12.

\*Five Cheese Plate 20.

\*By the Piece 4.50