

PRIMI

CHOICE OF

BURRATA

FRESH MILK MOZZARELLA, ROASTED FALL SQUASH, SQUASH PURÉE, PUMPKIN SEEDS

ZUPPA

ROASTED CHESTNUT SOUP, TOASTED CHESTNUTS, PORK SKIN, GRAPPA CREAM

TRIPPA

BEEF TRIPE BRAISED IN TOMATO, PARMIGIANO, BLACK PEPPER

SUPPLÌ AL TELEFONO

RICE FRITTER STUFFED WITH MOZZARELLA AND PROSCIUTTO, TOMATO SAUCE

UOVO

45 MINUTE EGG, MUSHROOM PURÉE, MAITAKE MUSHROOMS

PINZIMONIO

SALAD OF SEASONAL VEGETABLES, FENNEL CREAM, FRESH HERBS

BARBABIETOLA

SALT ROASTED BEETS, GRAPES, TOASTED WALNUTS

SECONDI

CHOICE OF

CAMPO DEI FIORI

A STUDY OF FALL VEGETABLES

RISOTTO

PRINCIPATO DI LUCIDEO CARNAROLI RISOTTO, APPLE, TALEGGIO, BLACK PEPPER

PACCHERI

LARGE RIGATONI, CAULIFLOWER, PINE NUTS, RAISINS, PECORINO

TORTELLINI

HOMEMADE TORTELLINI FILLED WITH SQUASH, BROWN BUTTER, SAGE,

AMARETTO COOKIES

CAPESANTE

PLANCHA SEARED DIVER SCALLOPS, SALSIFY PURÉE, BROWN BUTTER VANILLA SAUCE

TACCHINO

HERITAGE TURKEY COOKED TWO-WAYS, ROASTED BREAST & BRAISED LEG, SWEET POTATO, BREAD STUFFING, CRANBERRY SAUCE

BRANZINO

POACHED MEDITERRANEAN SEA BASS, ROASTED FENNEL, BREAD CRUMBS, ORANGE

MAIALE

ROASTED PORK LOIN, POTATO MOUSSELINE, BRUSSELS SPROUTS, MUSTARD SAUCE

CONTORNI 7

PATATE - MASHED POTATOES

CAVOLINI DI BRUXELLES - ROASTED BRUSSELS SPROUTS, PANCETTA

CAVOLFIORI - CAULIFLOWER, ANCHOVIES

DOLCI

CHOICE OF

CIOCCOLATO

MILK CHOCOLATE MOUSSE, COFFEE-CHOCOLATE CRUMBLE,

BITTER CHOCOLATE SORBET

PANNA COTTA

BUTTERMILK PANNA COTTA, POACHED FIGS, SPICED WINE GLAZE,

ALMOND STREUSEL

CROSTATA

SPICED PUMPKIN PIE WITH A FRESH MILK GELATO

TORTA DEL FINANZIERE

WARM HAZELNUT FINANCIER, APPLE BUTTER,
ROASTED LEMON SALTED CARAMEL APPLE, APPLE CIDER GELATO



HAPPY THANKSGIVING!

2012

THREE COURSE MENU

\$ 48