

Sunday Supper

August 20, 2017

Antipasto / Appetizer

Spada Affumicato

House smoked swordfish, sea salt, capers, heirloom tomato coulis

Primo / Pasta

Tagliatelle con Salsiccia di Maiale e Funghetti

Ribbon pasta, spicy pork sausages, "nail" mushrooms, rosemary

Secondo / Entree

Trippa in Rosso con Patate

Slowly braised honeycomb tripe, spices, tomato, Grana Padano, potatoes

Formaggio / Cheese

Pecorino Pepato

Aged sheep's milk cheese with black peppercorns from Umbria

(10 per person supplement)

Dolce / Dessert

Fragole con Gelato

Fresh strawberries, artisanal gelato

40

(Per Person - Sales Tax & Tip not included)

I Vini Sfusi

Glass Qt 1/2

Bianchi / Whites

Prosecco, Carpenè Malvolti Extra Dry NV, Veneto	9	14	28
Sauvignon Blanc, Venica "Ronco del Cerò" 2016, Collio	11	19	38
Pinot Grigio, Ca' Donini 2015, Tre Venezie	7	10	20
Givry, Faiveley "Champ Lalot" 2012 (Chardonnay)	18	30	60
Albarino, Castro Martín "Sobre Lias" 2015, Spagna	8	14	28

Rossi / Reds

Lagrein, Cantina Valle Isarco 2013	10	16	32
Douro, Churchill's 2011, Portogallo	9	15	30
Malbec, Torino "Colección" 2014, Argentina	7	11	22
Côtes du Roussillon, Hecht & Bannier 2011, France (<i>Grenache, Sirah, Mourvedre, Carignan</i>)	11	18	36
Nuhar, Rapitala 2012, Sicilia (<i>Nero d'Avola, Pinot Noir</i>)	10	16	32

Birre / Beers

Poretti, Bock Chiara, Italia	7		
Poretti, Bock Rosaa, Italia	7		
Straffe Hendrick, Quadrupel, Belgium	13		
Glutenberg, American Pale Ale 16 oz. (Gluten free)	8		
Anderson Valley, Oatmeal Stout, California	7		
Gavroche, Red Ale, France	11		
Birra dell'Eremo, "Fiera", American IPA (500 ml.)	17		
Collesi, Imper Ale Nera (500 ml.)	24		
Balladin, Nora - exotic, intriguing, persistent (750 ml.)	42		
Balladin, Super - harmonious, dried fruits & almonds (750 ml.)	38		