



MENU EFFECTIVE 12.21.09

PIEDMONT/BAROLO/BARBARESCO/GATTINARA

PRIVATE DINING

MENUS

ALL MENUS INCLUDE THE CHEF'S SELECTION OF PASSED ASSAGGI

FOUR COURSE LUNCHEON \$100 PER PERSON

Antipasti: Your Choice of One

Primi: Your Choice of One

Secondi: Your Choice of Two

Dolci: Your Choice of One (or Two to be alternated between the guests)

ANTIPASTI

Snipped **HERB & LETTUCE** Salad with Bellini Citronette

Roasted **AUTUMN VEGETABLES** with Robiola *Sformato* & Truffled Hazelnuts

MAYAN SHRIMP *Fra Diavola* with Broccoli Rabe & Dried Orange

PRIMI

Handmade **ORECCHIETTE** with Lamb Sausage, Cherry Peppers & Broccoli Rabe

GARGANELLI Verdi *al Ragu Bolognese*

PASTA E FAGIOLI with Black Cabbage Marmellata

RISOTTO with Vacca Rossa

SECONDI

Wild Striped **BASS** with Late Harvest Radicchio, Pancetta, Bagna Cauda & Campari

Seared **SALMON** with Chestnuts, Watercress, Black Truffles & Trumpets

Roasted **PORK** Chop *Ode to Emilia Romagna* with Sunchoke Crema & Lambrusco Conserva

New York **STRIP STEAK** with Chicory Salad, Cesare's Beans & Tomato *Conserva*

Roasted **LAMB** Rack with Lamb Shank Ragu *alla Puttanesca*

The following items each carry an additional \$25 charge per person

VEAL CHOP with Grilled Salsify, Cavolo Nero, Porcini Roast & Barolo Fondo



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FORMAGGI (\$15 per person additional)
A Selection of Artisanal Italian Cheeses

DOLCI

Chestnut Cake
Red Wine Plums, Crushed Chestnuts & Yogurt Gelato

Polenta Budino
Huckleberry Marmellata & Vanilla Gelato

Tartufo al Caffè
Dark Chocolate, Sant Eustachio Coffee & Cinnamon Croutons

Tiramisu
Mascarpone Cream, Espresso-Soaked Ladyfingers & Cocoa Powder

Barra di Gianduja
Chocolate Hazelnut Mousse Bar with Spicy Hazelnuts & Citrus Syrup

The following desserts are only available for groups of 30 people or fewer:

Butterscotch Semifreddo
Milk Jam, Crumbled Sbrisalona & Preserved Melon Agrumata

Ricotta Pine Nut Tortino
Ricotta Tart with Poached Amarena Cherries

Torta di Cioccolato
Chocolate Torte with Straciatella Gelato & Frangelico

Freshly Brewed Drip Coffee and Drip Decaffeinated Coffee

Biscotti Assortiti
Your dessert will be accompanied by plates of miniature cookies and candies