



novembre 23 venerdì

Jonathan Waxman's Cookbook

"A Great American Cook"

Now available: \$35

ANTIPASTI

salumi misti:

parma ham, sweet coppa, spicy soppressata
& housemade focaccia 15

zucca arrosto:

roasted winter squash, frisee, pumpkin seeds,
balsamic dressing & goat cheese crostini 12

insalata melagrana:

mixed greens, pear, apple, pomegranite,
gorgonzola & honey 13

cavolini di bruxelles:

shaved brussel sprouts, toasted walnuts,
pecorino, carrots & lemon 12

calamari al limone:

seared squid, treviso, grilled onions & lemon aioli 13

PRIMI

gnocchi:

crispy potato dumplings, pumpkin & parmesan 18

pappardelle con navone:

flat pasta, pancetta, parmesan & fried parsnips 17

rigatoni con bolognese:

large tube pasta, beef, pork & veal ragu 18

SECONDI

spigola arrosto:

wild stripped bass, farro,
& pan roasted vegetables 25

merluzzo saltata:

pan seared cod, seared endive, orange & saffron 17

pollo al forno:

roasted jw chicken & salsa verde 19

braciola di maiale:

grilled berkshire pork chop, green lentils & fennel 25

manzo ai ferri:

grilled brandt beef skirt steak & spicy chili salsa 26

CONTORNI

insalata mista:

baby mixed greens & roasted shallot dressing 7

barbabietola:

roasted beets, arugula & ricotta salata 7

fagioli:

cranberry beans, salsa verde & bread crumbs 7

FORMAGGIO

assorted cheese plate: 20
with concord grapes

bra tenero:

[cow's milk] piemonte, italy

gorgonzola:

(cow's milk) pasturo, italy

pecorino:

(sheep's milk) orvieto, italy

taleggio:

(cow's milk) lombardia, italy