

# CENA

27 / 07 / 2010

## CICCHETTI

### Olive

tri-color Cerignola, orange zest, fennel 5

### Noci e Fagioli

Sicilian almonds, chickpeas, fava beans 6

### Cavola Croccante

Tuscan kale, Controne pepper, lemon 4

## CROSTINI E PANE

### Focaccia

focaccia, mozzarella, Taggiasca olives, herb salad 9

### Anitra

duck rilette, balsamic onions, arugula, ciabatta 12

### Trota Affumicato

smoked rainbow trout, parsley, fried capers, grilled bread 11

### Sardine

sardines, caper pesto, raisin fennel bread 12

### Tonno

ahi tuna tartare, flatbread, rice beans, kalamata olives, capers, shallot 16

## ZUPPA

### Gran Farro

cannellini beans, farro, pancetta 9

## FORMAGGI

### Robiola Due Latte, Piemonte

cow, sheep, creamy, bloomy peach compote, poppy seeds 9

### Perlagrigia, Veneto

cow, black truffle, clove, cinnamon Savini truffled fruit mostarda 9

### Parmigiano Reggiano, Emilia Romagna

cow, aged 36 months, Acetaia San Giacomo balsamic jelly 9

### Blu Mediterraneo, Sardegna

sheep, blue, spicy, salty almond stuffed figs 9

## INGALATE

### Bietole

beets, Capriole goat cheese, pistachios, pink peppercorns 10

### Pesche

peaches, Prosciutto di Parma, Parmigiano Reggiano, sunflower seeds, arugula 9

### Italiana

escarole, Treviso, frisee, Tropea onions, ricotta salata 9

### Caprese

Mozzarella di Bufala, heirloom tomato, basil 11

## CLASSICI

### Manzo

trattoria steak, melrose peppers, Tropea onions, potatoes 26

### Trota

golden trout, Tuscan beans, artichokes, potatoes, shallots, lemon 25

### Porchetta

pork shoulder, polenta, Calabrian chili pepper, rapini 24

## AL FORNO

### Polipo

octopus, artichokes, tomatoes, Taggiasca olives 13

### Salmone

Sockeye salmon, fregula, fennel salad 15

### Pollo

chicken thigh, broccoli, breadcrumbs 13

### Vitello

veal rib, Umbrian lentils, zucchini 14

### Calamari

seafood sausage stuffed calamari, cherry tomatoes, basil, bread crumbs 13

### Melanzane

Sicilian eggplant, tomato, Parmigiano Reggiano, basil 13

## PAGHE

### Gnocchi

wild boar ragu, Parmigiano Reggiano 18

### Spaghetti

manila clams, garlic, bottarga, parsley, bread crumbs 17

### Tortelloni

corn, Prosciutto di Parma, Treviso, chives 17

### Tagliatelle

laughing bird shrimp, artichokes, Controne pepper, lemon 18

### Paccheri

calamari, cherry tomato, corno di capra peppers, mint 18

### Perciatelle

La Quercia guanciale, tomato, Pecorino Romano 18

### Chef Tony Mantuano's

latest cookbook [Wine Bar Food](#) 27.50



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# AL BILCNIERE

## SPUMANTE

**Prosecco**  
Adami Garbèl, Veneto N.V. 12

**Rosato Lambrusco Secco**  
Lini, Emilia 2009 12

## BIANCHI E ROSATI

**Sauvignon/Chardonnay**  
Paolo Scavino, Langhe Bianco, Piemonte 2009 12

**Chardonnay**  
Tenuta Adrian, Alto Adige 2009 13

**Bianchetto**  
Rossini, Marche 2008 10

**Vermentino**  
Pala, i fiori, Sardegna 2009 13

**Soave Classico**  
Suavia, Veneto 2008 10

**Pinot Grigio**  
Walch Prendo, Alto Adige 2009 13

**Rosato Montepulciano**  
Valle Reale, Abruzzo 2009 12

## ROSSI

**Nebbiolo/Barbera/Dolcetto**  
Paolo Scavino Rosso di Tavola,  
Piemonte 2008 12

**Valpolicella**  
Buglioni, Veneto 2009 13

**Chianti**  
Poggio Romita IL Fiorino, Chianti 2008 12

**Pinot Noir**  
Tenuta Andrian, Alto Adige 2008 15

**Nero d' Avola/Merlot/Syrah**  
Planeta La Segreta, Sicilia 2008 13

**Montepulciano**  
Gran Sasso, Abruzzo 2008 12

**Barbera**  
Vietti Tre Vigne, Piemonte 2007 13

## APERITIVI

**Bellini Nuovo**  
Adami prosecco with peach purée and a  
lemon twist 14

**La Spiaggia**  
Ketel citroen, fresh pomegranate juice and  
Adami prosecco with a twist 13

**Limoncello Martini**  
Capri Natura organic limoncello, Ketel  
citroen with house sours 13

**Negroni Sbagliato**  
Campari, sweet vermouth and Adami  
prosecco served straight up 13

## BIERE ARTIGINALE

**Friska White Ale**, Sardegna  
12.7 oz Light white Ale bière blanche with  
spices. Clean and refreshing 5% 23

**Sesonetta Saison**, Liguria  
11.2 oz Creamy Saison style with juniper  
and chinotto peel, light hops 6% 16

**Te Saison**, Lazio  
12.7oz Light Saison beer brewed with half  
fermented Shuj Shsien tea leaves 4.1% 21

**Nuovo Mattina Saison**, Emilia Romagna  
11.2oz Creamy Saison Velvety and round,  
refreshing hops 5.9% 24

**Re Ale Pilsner**, Lazio  
12.7oz Pilsner malt Extra dry hopped,  
driest beer on our list 6.4% 21

**Toccadibo Golden Ale**, Sardegna  
25.4oz Belgian style golden Ale, full  
bodied with a buttery finish 8.4% 52

**Wayan Saison**, Piemonte  
25.4oz Rich Saison beer with seventeen  
proprietary spices and herbs 5.8% 49

**Super Baladin Tripple**, Piemonte  
25.4oz Complex Belgian Tripple style,  
revolutionary 8% 52

**Verdi Imperial Stout**, Emilia Romagna  
11.2oz Heady Stout with chili spices 8.2%  
24

# PRANZO

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## PIZZE

### Margherita

San Marzano tomatoes, mozzarella, basil 14

### Alto

prosciutto cotto, Bergkase, fava beans, fried farm egg, truffle oil 19

### Mercato

Pugliese burrata, summer squash, blossoms, corno di capra peppers, wild oregano 17

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latest cookbook Wine Bar Food 27.50

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## AL FOGNO

### Polipo

octopus, artichokes, tomatoes, Taggiasca olives 16

### Melanzane

Sicilian eggplant, tomato, Parmigiano Reggiano, basil 16

### Panino

porchetta, giardiniera peppers, housemade pickles 18

### Manzo

beef scallopini, tomato, caper, anchovy, garlic, parsley 19

### Pollo

chicken paillard, polenta, zucchini, kalamata olives 16

### Trota

golden trout, Tuscan beans, artichokes, potatoes, shallots, lemon 25



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