

August Menu

Antipasti

Kookool an Farm Chicken Liver Pate with Crostini and Red Onion Jam 5 -
2005 Cuneo Syrah

Baked Housemade Ricotta with Italian Oregano and Extra Virgin
Olive Oil , Fresh Bread 8 -
2005 Bricco Sangiovese

Burrata, Mache, Roasted Heirloom Tomatoes and Basil Oil 10 -

Arugula, Chilled Grilled Rare Flank Steak, Lemon Infused Extra Virgin
Olive Oil Fried Capers 10 -
2005 Bricco Red Wine

Zuppa and Insalate

Soup of the day 5 -

Panzanella with Grilled Toast, Mixed Heirloom Tomatoes, Basil , Shaved
Red Onions and Red Wine Vinaigrette 9 -
2005 Bricco Sangiovese

Juicy Local Peaches, Arugula , Prosciutto di Parma,
Extra Virgin Olive Oil and aged Balsamic 9 -
2007 Bricco Rosato

Primi

Handmade Ricotta Gnocchi with Sweet Summer Corn, Pancetta, Sungold Cherry
Tomatoes, Fresh Basil and Parmigiano-Reggiano 14-
2005 Bricco Red Wine

Fazzol etti with Shaved Garden Zucchini, Lemon, Marjoram,
Toasted Pine Nuts and Grana Padano 12 -
2007 Bricco Rosato

Secondi

Coriander Rubbed Roasted Carlton Farms Pork Tenderloin, Crushed New
Potatoes with Parsley, Roasted French Filet Beans 22 -
2004 Bricco Red Wine

Grilled Flat Iron Steak, Tomatoes roasted with herbs and cheese,
Pancetta Braised Rainbow Chard 22 -
2005 Bricco Two Rivers Bordeaux style

Pan Fried Razor Clams, Creamy Corn with Speck and Cherry
Tomatoes, Salsa Verde 24 -

Formaggi

Gorgonzola Naturale, Montasio and Parmigiano-Reggiano Accompanied by
Sea Salt Roasted Almonds and Roasted Figs 13-
2005 Bricco Two Rivers Bordeaux Style

Dolce

Peaches Roasted in Wine and Orange Blossom Water with Local Honey 6 -

Menu subject to change due to availability and inspiration from the garden

20% Gratuity added to Parties of Six and Greater /Regrettably No Separate Checks