

**July Menu
Casual Friday Night Dinner**

Antipasti

Kookool an Farm Chicken Liver Pate with Crostini and Red Onion Jam 5 -
2005 Bricco Sangiovese or 2004 Bricco Red Wine

Carl ton Farms Pork Confit with Radicchio Fennel Slaw 8-
2004 Cuneo Pinot Noir

Parmigiano Custard and Spinch Wil ted with Warm Dry Cured Olive Vinaigrette 9 -
2005 Bricco Sangiovese

Fra Mani Toscano Sal ame, Asiago Frico and House Made Roasted Cherry Chutney 9 -
2004 Bricco Red Wine or 2005 Bricco Sangiovese

Zuppa and Insalate

Soup of the day 5 -

Spring Garden Lettuce with Gorgonzola, Roasted Almonds and
Speck Vinaigrette 8-
2005 Bricco Sangiovese

Butter Lettuce with Snap Peas, English Peas, Shaved Sweet Onions Dressed
With Crème Fraiche and Mint
2007 Bricco Rosato

Primi

House Made Potato Gnocchi with Fava Beans, Mint and Pecorino 15-
2007 Bricco Rosato

Raviolo with Whole Milk Ricotta, Morel Mushroom and fresh Farm Egg
2004 Cuneo Pinot Noir

Secondi

Carl ton Farms Pork Shoulder Braised in Milk and Fresh Herbs ,Butter
Poached New Potatoes with Fresh Chives 17 -
2004 Bricco Red Wine

Grilled Sudan Farm Lamb Chops ,Morel Mushroom Panzanel la,
and sautéed Chard 22 -
2004 Cuneo Syrah or 2005 Bricco Two Rivers

Steamed Clams and Mussels in Their Own Broth, Finished with Sweet Butter
and Gremolata , Garlic Toast 17-
2007 Bricco Rosato

Formaggi

Gorgonzola Naturale, Aged Provelone and Grana Padano Accompanied by
Sea Salt Roasted Almonds and Roasted Figs 13-
2005 Bricco Two Rivers Bordeaux Style

Dolce

Chocolate Budino with Cherry Caramel 6 -
2004 Cuneo Syrah

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