

Today at
TRUFFLES

01

27

12

STARTERS

A LIGHT, FLAVORFUL START TO THE MEAL.

- Housemade Burrata** | apple balsamic, herb blossoms, crostini. 10
'Vitello Tonnato' | thinly sliced veal breast, aioli, tuna bottarga, chives, potato chips. 11
Roasted Bone Marrow | pistachios, capers, crostone, herb salad. 11
Egg and Bread Soup | poached egg, cavalo nero, smoked ricotta, olio di campagna. 6
Grilled Goat Sausage | parsnips, pistachio-golden raisin mostarda. 11
Trout Crudo | tartar style, pecans, lemon, herbs, smoked trout caviar. 10
Artisan Cheeses | daily selection of cheeses, seasonal garnish, crostini. 10
Little Gem Lettuce | 'reggiano, anchovy dressing, toasted foccacia. 8
'Insalata di Mare' | chilled seafood, white beans, sunchokes, celery, cured egg yolk. 15
Housemade Salumi | chef's selection of three, seasonal garnish, crostini. 12

PASTA & GRAINS

MADE DAILY BY HAND FROM THE FINEST FLOURS AND GRAINS.

- Smoked Ricotta Gnudi** | rabbit, white truffle conserva, parsley, brown butter. 10
Capellini | laughing bird shrimp, tomato conserva, preserved lemon, arugula, chile. 12
Sweet Potato Agnolotti | swiss chard, 'reggiano. 11
Cocoa Stracci | goat ragu, white beans, pecorino toscano, rosemary. 10
Risotto | king trumpet mushrooms, apple, hazelnuts, 'reggiano. 13

MAINS

PREPARED WITH YOUR CHOICE OF ONE SIDE DISH.

- Roasted Chicken Breast Al Mattone** | roasted walnuts, apples, cherrywood balsamic. 22
Beef Flat Iron | gorgonzola pangrattato, grape mosto, pearl onions. 25
Albacore Tuna | cauliflower, bagna cauda, olives. 26
Fluke | pumpkin, mussels, soffrito, saba. 25
Dayboat Scallops | pecan, quince, orange, cocoa nib pesto. 28
Roasted Goat Loin | pancetta pangrattato, stewed farro, arugula gremolata. 25
Dry Aged Beef NY Strip | wild mushroom conserva, garlic chips 35

TO SHARE

SERVES TWO TO THREE PEOPLE; WITH CHOICE OF TWO SIDES.

- Whole Stuffed Trout** | pancetta, lemon, capers, olive oil, parsley. 45
La Bistecca Fiorentina | rosemary, garlic, porcini mustard. 69
Slow Cooked Lamb Shoulder | sunchoke puree, roasted almonds, herbs. 49

SIDES

- winter spinach with garlic, sicilian anchovy and preserved lemon. 6
gnocchi romano with smoked ricotta. 6
roasted carrots with small batch maple syrup and pecans. 6
crushed potatoes with braised kale and walnuts. 6
polenta taragna with pecorino and rosemary. 6
celery root puree with apple, pancetta and chives. 6

OH, BY THE WAY...

- Chianina Beef Burger** | cheddar, bacon, caramelized onions, fries. 14
Steak Salad | petite lettuces, herb dressing, dolce gorgonzola, foccacia crisps. 19

Bottarga - cured and dried fish eggs. grated very finely, its adds a briny richness, ours is from tuna. **Cavalo Nero** - a central italian green similar in flavor to swiss chard. **Crostone** - toasted bread that is still soft in the middle, great for soaking up broths or marrow. **Gnocchi** - dumplings, small or large, from flour, potato, ricotta or semolina....many kinds... all are delicious. **Gnudi** - "nude" in italian, also, very simple cheese and semolina dumplings. **Guanciale** - cured pork jowl seasoned with herbs, pepper and garlic, similar to pancetta. **Mattone** - brick in italian, a method of cooking under a weight. **Mosto** - a rich, sweet and sour grape syrup. **Castelvetrano** - delicious green olives. **Pangrattato** - toasted bread crumbs with herbs and spices. **Pecorino Toscano** - Most cheese in Italy are named for their origin and milk. this is sheep's milk cheese from Tuscany. **Rapini** - broccoli rabe; a leafy, mildly bitter cousin of broccoli. **'Reggiano** - our shorthand for Parmigiano-Reggiano...the real stuff. **Sugo** - broth, slightly thickened by cooking the meat with it. **Soffrito** - slow cooked onions and garlic in olive oil, a flavor unto itself. **Mostarda** - "mustard fruit" cooked fruits that are sweet, sour and little spicy from mustard seeds. **Vitello** - Veal.

Truffles.  Rooted in the flavors of the season.