

Cibo Vantera e.v.o.o 24
 Cibo Bianchini e.v.o.o 39
 Cibo Volpaia Vinegars 20

feb 22, 2012

Our menu changes daily. It is seasonal and farmer driven. We believe locally grown, organic food tastes better.
We only serve humanely raised meats, and fresh, never frozen fish. We have stopped asking, "What is new," and have begun asking, "What is best".

APERITIVO – <i>prosecco, pink grapefruit, campari</i>	ODD BITS – <i>the rest of the animal</i>	CHICHETI – <i>small bites</i>	BRUSCHETTE – <i>individual or 3 for 12</i>
<p>ZUPPA E INSALATA E ANTI PASTI</p> <ul style="list-style-type: none"> • soup – lentils, pancetta, faro, beans, chickpeas 12 • winter leaves, apples, gorgonzola, spiced almonds 13 • squab breast, lentils, mustard, escarole, blood orange 16 • mortadella, potatoes, mustard, poached egg, fontina 13 • crespelle – sunchokes, ricotta, goat’s cheese 14 • buffalo mozzarella, preserved cherry tomatoes, chili, mint 16 • pickled herring, potatoes, horseradish, pancetta 12 	<ul style="list-style-type: none"> • crispy pig’s feet, mustard, roast garlic & parsley 6 • roast stuffed pig’s head, horseradish 10 • cotechino sausage, lentils, poached egg 12 • rolled pork terrina, hot pickled vegetables 9 • crispy pig’s head & trotters, new potatoes, mustard, leaves 14 • black pudding, fried egg, crispy pig’s ear 10 • roast bone marrow “st john” 12 <p>PASTA / GNOCCHI / RISOTTO – <i>all of our pastas are hand made from scratch, daily</i></p> <ul style="list-style-type: none"> • ravioli – ricotta, mint, spicy lamb ragu 14 • risotto bianco – prosciutto, mascarpone 15 • agnoli – veal, pork, wild oregano 14 • potato gnocchi – gorgonzola, dandelion, walnuts 15 • spaghetti – clams, white wine, garlic, butter 14 	<ul style="list-style-type: none"> • marinated olives 5 /9.5 • spiced almonds 5 • arancini 2 each/3 for 5 • pannelle 2 each/3 for 5 • devilled egg 2.5 each • cauliflower fritti, aioli 8 	<ul style="list-style-type: none"> • cannellini beans 4 • sunchokes, goat’s cheese 5 • ricotta, lemon, herbs, chili 5 • lentils, mustard 4 • olives, asiago 5 • anchovy, garlic, black pepper 4 • fried egg, bottarga, chili 5 • chickpeas, cumin, lemon 4
<p>CARPACCIO E CRUDO</p> <ul style="list-style-type: none"> • veal crudo – anchovy, lemon, black pepper, egg, parmesan 16 • oysters – blood orange, chili, chives 2.5 each/14.5 ½ dozen 	<p>MAIN COURSE – <i>comes with a choice of contorni</i></p> <ul style="list-style-type: none"> • braised short rib, horseradish, gremolata 26 • roast sablefish, citrus, thyme, olive oil 26 • veal scallopini, wild mushrooms, marsala, mascarpone 26 • roast chicken, hot olive sauce 24 	<p>FORMAGGI – 3 for 16 / <i>cheese in bold add 1.5 per</i></p> <ul style="list-style-type: none"> • casciotta 6 – marche, sheep/cow, semi soft • asiago pressato 6 – veneto, cow, semi soft • accasciato 7.5 – campania, cow/buffalo, semi soft • pecorino mugello 6 – tuscan, sheep, semi hard • tallegio 7.5 – lombardy, cow, soft, washed rind • fontina 6 – val d’aosta, cow, semi soft • torta mascarpone 6 – lombardy, cow, soft, semi blue • robiola 6 – piedmont, cow, soft, ripe 	<p>DOLCE – <i>made in house, daily</i></p> <ul style="list-style-type: none"> • chocolate nemesis “river café” 10 • panna cotta, pink grapefruit, campari 10 • vanilla gelato, hot chocolate sauce 10 • zabaglione, preserved peaches 10 • apple fritti, bourbon maple syrup 10 • cookies 7
<p>SALUMI E CHARCUTERIE</p> <ul style="list-style-type: none"> • housemade charcuterie board, condiments (to share) 24 • prosciutto parma-16/ san danielle-17/ speck-18 - arugula, parmesan, balsamic • prosciutto tasting 20 • gentile – pork, white wine, black pepper 6 • milano – pork, garlic, white wine 6 • spianata – pork, lardo, black pepper 7 • sopressata – pork, chili 7 • finocchiona – pork, fennel seed 6 <p style="margin-left: 200px;">} 3 for 16 salumi in bold add 1 per</p>	<p>CONTORNI</p> <ul style="list-style-type: none"> • mustard greens, lemon, oil 7 • winter leaves, parmesan, balsamic 8 • smashed root vegetables 7 • crispy new potatoes, garlic, chili, rosemary 8 • cannellini beans, rosemary 7 • umbrian lentils, mustard 7 	<p>SET MENU \$39 from 5 – 7:30pm</p> <ul style="list-style-type: none"> • soup or rolled pork terrina, hot pickled vegetables • roast chicken, hot olive sauce or spaghetti – clams, white wine, garlic, butter • chocolate nemesis “river café ” or panna cotta, pink grapefruit, campari 	