



February
2019

COMINCIARE

Antipasti Service

A seasonal collection of savory treats,
cures & preserves

30 pp

Ribollita Soup
white beans, cavolo nero
18

Chicory Salad
radicchios, hazelnuts, gorgonzola
19

Diver Scallop Alfredo
oregano breadcrumbs, lemon
22

PRIMI

Swiss Chard Malfatti
castelmagno cheese fonduta, chanterelles
25

Roman Artichoke Lasagna
mint, parmigiano
24

Lobster Ravioli
al caffè
38

Cinnamon Scented Fettucine
wild boar ragù
28

SECONDI

Truffled Cookpot
root vegetables, potato puré
30

Turbot al Forno
white polenta, osetra
44

Chicken in Pastella
sourdough batter, agrodolce, puntarelle salad
36

Stuffed Rabbit
cipollini, pistachio, grappa carrots
38

GONDOLA

Tortellini Pie
meatballs, besciamella, ragù bolognese,
aged balsamic
48

Salt-baked Whole Branzino
crab involtini, lobster butter,
savoy cabbage
65

Whole Roasted Squab
al melograno
55

Our breads and fresh pastas are made from nutrient-rich heritage grains milled at Leonti

