

# TUESDAY DINNER

## **RUSTIC FEGALO SAUSAGE 8**

very cool pork sausage recipe Michael learned in Tuscany with sweet onions & golden raisins

## **COTECCHINO SAUSAGE 10**

traditional northern Italian sausage we only have in the winter-full of savory pork, fat, skin & spice, served w French lentils & our sauerkraut.

## **RED WATTLE 'SURRYANO'**

### **2 YEAR DRY-CURED HAM 4.95/OZ**

visit this extraordinary hoof-on ham by the kitchen! The pigs are raised in Kansas then magically become hams in Virginia...like butter made of meat

## **BRAISED RABBIT LEGS 18**

slow cooked in chicken stock and white wine w/Anson Mills polenta and fresh arugula. Finished with parmigiano reggiano.

## **IDAHO RAINBOW TROUT 18**

pan roasted with butter braised leeks, breadcrumbs and parsley

## **LEG OF LAMB 20**

nice slice of a beautiful roast...rubbed with extra virgin olive oil, parsley, oregano, thyme and garlic served with cumin roasted carrots and onions

## **CAVATELLI & LAMB RAGU 16**

hand rolled pasta with slow cooked lamb shoulder, tomatoes & wine, coriander, cumin & fennel...finished with sheep's milk ricotta & fresh oregano

## **SPICY SHRIMP 16**

wild-caught shrimp, lots of garlic, spicy harissa, olive oil & brandy with grilled lemon & crostini...great as an appetizer or for a light but flavorful dinner

## **PORK CONFIT AND SPAETZLE 14**

seared pork belly with chive spaetzle, duck fat seared apples and fennel, watercress & walnuts

## **SICILIAN STYLE MILK BRAISED RIBS 16**

glazed and finished on the grill w cannellini beans, sage & garlic

## **GRILLED DUROC PORK CHOP 21**

homemade sauerkraut

## **BUCATINI ALL' AMATRICIANA 16**

house-cured pork guanciale, caramelized red onion, spicy calabrian chilies, san marzano tomatoes, pecorino.

# DESSERT

## **LEMON TART & RICOTTA GELATO 7**

## **BROWN SUGAR ESPRESSO 'FLOAT' 5**

w/ J&S espresso & housemade brown sugar gelato

# WINE

**ALL BOTTLES ARE \$7 OFF EVERY TUES!**