



ANTIPASTI

Winter Root Carpaccio with House Ricotta and Hazelnuts **\$18**

Beet Salad with Sicilian Pistachio and Ricotta Salata **\$16**

Warm Lamb's Tongue with Chanterelles and a 3-Minute Egg **\$15**

Prosciutto San Daniele "Riserva" with Black Pepper "Fett'unta" **\$19**

Grilled Octopus with "Borlotti Marinati" and Spicy Limoncello Vinaigrette **\$18**

House Cured Sardines with Fire Roasted Peppers **\$18**

Rabbit Terrine with Carrot Vin Santo Vinaigrette **\$17**

Field Greens with Trebbiano Vinaigrette **\$14**

Calf's Brain Crespelle with Matsutake **\$18**

Vegetable Fritto Misto **\$17**

Calamari and Seppie Fritti **\$19**

B&B Affettati Misti **\$16** per person

PRIMI

Stracchino Raviolini with Matsutake **\$26**

Red Kuri Squash Lune with Sage and Amaretti **\$26**

Goat Cheese Tortelloni with Dried Orange and Wild Fennel Pollen **\$24**

Tagliatelle with Buckhorn Ranch Parsnips and Guanciale **\$24**

Linguine with Clams, Pancetta and Hot Chiles **\$26**

Spaghettini with Spicy Budding Chives, Sweet Garlic and One-Pound Lobster **\$31**

Jose's Pyramids with San Marzano "Sugo Finto" **\$25**

Black Spaghetti with 'Nduja and Sicilian Pesto **\$26**

Bucatini "all'Amatriciana" with Guanciale, Hot Pepper and Pecorino **\$25**

Tomato Conserva "Gettoni" with Ragu Norcino **\$26**

Homemade Orecchiette with Sweet Sausage and Rapini **\$25**
Beef Cheek Ravioli with Black Truffles and Crushed Duck Liver **\$26**
Mint Love Letters with Spicy Lamb Sausage **\$23**
Gnocchi with Braised Oxtail **\$26**
Pappardelle Bolognese **\$24**

A Gratuity of 20% will be added to parties of 6 or more.

SECONDI

Spicy Two Minute Calamari “Sicilian Lifeguard Style” **\$29**
Olive Oil Poached Haddock “*alla Sicilia*” with Celery Root **\$36**
Wild Coho Salmon with Puntarelle and Radicchio “*con la Salsa*” **\$40**
Whole Grilled Branzino with Fennel and Blood Orange Citronette **\$42**
Grilled Guinea Hen with Cannellini Beans and Cherry Peppers **\$36**
Grilled Lamb Chops “*Scottadita*” with Sunchokes “*in Scapece*” and Lemon Yogurt **\$36**
Fennel Dusted Sweetbreads with Sweet and Sour Onions, Duck Bacon, and Membrillo Vinegar **\$29**
Grilled Pork Chop with Wickson Apples, Cippoline and Treviso **\$34**
Quail “*Ripieno*” with Kabocha Squash and Chestnuts **\$38**
Steak “*Tagliata*” with Braised Greens “*Affogato*” **\$45**
Duck with Baby Green Cabbage and Speck **\$36**
Rabbit “*alla Cacciatora*” **\$38**
“Brasato al Barolo” with Horseradish “*Gremolata*” **\$38**
Veal Chop with Spinach “*Sformatino*” and Pancetta Vinaigrette **\$55**
Grilled Ribeye for Two with Roasted Potato and Aceto Manodori **\$120**

CONTORNI \$9

Brussels Sprouts with Pancetta
Market Shelling Beans “*al Forno*”
Roasted Parsnips with Guanciaie and Peppers
Gnocchi “*alla Romana*” with Pecorino
Roasted Potatoes with Rosemary
Italian Broccoli with Garlic and Pepperoncino

ALBA WHITE TRUFFLES \$15/g (5 g MINIMUM)



B & B IS A CERTIFIED

GREEN RESTAURANT

PASTA TASTING MENU

Lamb's Brain "Francobolli" with Lemon and Sage
Trebbiano d'Abruzzo "Anima," Marramiero 2008

Spaghetti Neri alla Chitarra with Ricci di Mare
Rosato, Bastianich 2008

Tomato Conserva "Gettoni" with Ragu Norcino
Morellino di Scansano "I Perazzi," La Mozza 2007

Pici con Cibreo
Cesanese di Olevano "Corte alla Luna," Proietti 2007

Goose Liver Ravioli with Balsamic Vinegar and Brown Butter
"Poggio al Moro," Enrico Santini 2007

Pomegranate Sorbetto

Pumpkin Bread Pudding with Caramel Sauce
Madeira "Malmsey," Rare Wine Company NV

\$99 per person *
Wine Pairing \$70 per person – As listed above
“The Riserva Selection” of wines \$105 per person – For details ask our Sommeliers

*Our Tasting Menus require the participation of the entire table.

REGIONAL TASTING MENU

“PIEMONTE”

Bollito Misto Terrine

Roero Arneis, Filippo Gallino 2008

Tagliarini with Burro Guffanti

“Vespa Bianco,” Bastianich 2007

Rabbit Agnolotti with Funghi in Barbaresco

Dolcetto di Dogliani, Luigi Einaudi 2008

Vitello in Bagna Cauda

Barolo “Lecinquevigne,” Damilano 2004

Toma Brusca

Gavi del Comune di Gavi, Franco Martinetti 2006

Huckleberry Sorbetto

Gianduja Calda with Hazelnut Baci di Dama

Brachetto d’Acqui “Pineto,” Marengo 2008

\$99 per person *
White Truffles from Alba - Additional \$150 per person

Wine Pairing \$70 per person – As listed above
“The Riserva Selection” of wines \$105 per person – For details ask our Sommeliers

*Our Tasting Menus require the participation of the entire table.