

LA PIETRA CUCINA

Chef Bruce Logue

Dinner

TO SHARE

House Cured Salumi & Pickled Stuff

My Spicy Calabrese Sausage 'Dip' with Fall Vegetables

Fried Olives Ascolana, Green Tomato Chutney

Prosciutto di Parma
emilian flatbread, fresh ricotta, pineapple mostarda

COLD ANTIPASTI

Tuna Crudo
smooth avocado, marjoram, chilled cucumber brodo

Mixed Baby Lettuces
pickled red onion, gorgonzola cremoso, cherry balsamic

Fall Greens Salad
roasted pumpkin, pistachio, caprino

Marinated Vegetable Salad
mozzarella, tiny arugula, roasted tomato vinaigrette

WARM ANTIPASTI

Duck & Chestnut Tortellini in Brodo
cured foie gras

Calamari in Sicilian Tomato Zupetta
vermentino, toasted garlic, cous cous, pine nuts

Braised Octopus & Chick Pea Soup
escarole, olivastro

PRIMI

Carla's Tagliatelle
chanterelles, white corn, parmigiano

Hand Cut Pappardelle
bolognese ragu, grana padano

Black Spaghetti
rock shrimp, scallions, hot calabrese sausage

Mezze Penne al Pomodoro
toasted garlic, San Marzano tomatoes, creamy ricotta

Gabby's Hand Cut Fettucini
slow cooked rabbit, pancetta, parsnips

Bucatini Amatriciana
my guanciale, red onion, roman pecorino

SECONDI

Wood Roasted Whole Fish
warm caponata, lemon-marjoram jam

Wood Roasted Whole Fish (for two)

Southern Pier Fish Brodetto
saffron, shrimp gnudi, sea beans

Herb Basted Springer Mountain Chicken
charred corn fregola, scallions, speck

Grilled Ellensburg Lamb Sirloin
roman style cauliflower, crisp parsnips, fonduta

Dry Rubbed Painted Hills Trattoria Steak
farm egg frittata, fresh porcini

Seasonal Risotto - MP