



SNACKS	Salumi Board bresola, lomo, capicola, country pate, olives	20
	Cheese Plate selection of artisanal cheeses	15
	Fall Spuntini Selection ramache, arancini, gnoccho fritto, and chick peas	18
PLATES	Brussels Sprouts cacio e pepe, burnt ends, honey, calabrian chile	12
	C&M Salad romaine, bell peppers, celery, olives, croutons	9
	Wedding Soup poultry brodo, spinach, kale, meatballs, couscous, parmesan, schmaltz	12
	Oysters spinach, brandade, paddlefish caviar, parmesan	14
	Crudo tuna, brown butter, hazelnuts, meyer lemon, sorrel	12
	Socca di Ceci chick peas, ricotta, squash, hazelnut, honey, saba	11
	Cannellini Beans pork terrine, egg yolk, black pepper brodo, gremolata	13
	Grilled Quail polenta, pancetta, maitake ragu	14
PASTAS	Spinach Gnudi marinara, lemon conserva, ricotta salata	12
	Radiatore pistachio pesto, mint, basil, smoked ricotta salata	14
	Scarpinocc mushrooms, garlic, fonduta, lemon, brown butter, parmesan frico	14
	Chitarra squid ink, arrabiata, lobster, panna gratta, bottarga	16
	Rigatoni maw maw's gravy, sunday meatballs	15
	Cassarecce foie gras, squash, vin santo, giblets, sage	14
	Mafalde newman farm pork stracotto, parmesan, tomato, garlic	13
	Tortellini en brodo, chicken, parsley, schmaltz	13
	Casonsei white fish, potato, robiolo, corn bread panna gratta	13
ENTREES	Tuna couscous, caponata, "fruits di mare," shrimp, mussels, clams, lobster brodo	32
	Seasonal Fish celery root, brussels sprouts, maitake, roast chicken jus	32
	Lamb farrato, root vegetables, sun dried tomato, olive brasato	31
	Pork Loin lentils, cabbage, porcellino's sausage, salmoriglio	25
	Porcellino's Steak potatoes au gratin, kale, caesar dressing, panna gratta, bordelaise	28