

# ALBA

## *Small Bites* 4

**Arancini** *Crispy risotto, smoked mozzarella*  
**Salvia** *Fried anchovy stuffed sage leaves*  
**Grissini** *Sesame Parmigiano Breadsticks*  
**Roccolo** *Aged Taleggio*  
**Pecorino Pepato** *Sheep's milk, peperoncino*  
**Gorgonzola** *Creamy blue*

**Alba Marinated Olives**  
**Alba Pickled Vegetables**  
**Speck** *Smoked prosciutto from Alto Adige*  
**Molinari Salami**  
**Prosciutto di Parma**  
**Pâté Toscana** *Tuscan liver pâté, crostini*

## *Antipasti*

### **Torta Pasqualina** 10

*Savory Swiss chard and ricotta torte, petite arugula salad*

### **Mixed Greens Salad** 7

*Organic local greens, crispy shallots, red wine vinaigrette*

### **Antipasto Misto** 11

*Assorted salumi and cheeses, house-cured olives, pickled vegetables*

### **Polenta and Pear** 9

*Crispy polenta, moscato-poached Bartlett pear, Gorgonzola dolce fonduta*

## *Primi*

### **Risi e Bisi** 13/24

*Aged carnaroli rice, peas, prosciutto, Parmigiano, parsley (Allow 25 minutes to prepare)*

### **Garganelli con Asparagi** 12/22

*Tubes of fresh pasta, asparagus, arugula, lemon, Parmigiano*

### **Lasagne Verdi alla Bolognese** 14/26

*Nettle pasta, Kobe beef and local Berkshire pork sausage ragù*

### **Agnolotti del Plin** 13/24

*Pasta stuffed with braised beef and cabbage, sage butter, Parmigiano*

## *Secondi*

### **Chef's Vegetable Tasting** 22

*Gnocchi alla Romana, Borlotti beans, rainbow chard, asparagus, saltwort, Tuscan cauliflower*

### **Colorado Bass Fillet** 24

*Semolina-dusted Colorado bass, spring vegetable and tomato ragù, roasted beets, spring onions*

### **Pan Roasted Sea Scallops** 26

*Pan-seared sea scallops, Tuscan cauliflower, honey crisp apple, lemon, olive oil*

### **Seared Harris Ranch Hanger Steak** 22

*Arugula, lemon, Tuscan olive oil, choice of aged balsamico or salsa verde*

### **Herb-Encrusted Pork Tenderloin** 27

*Sautéed oyster mushrooms, gnocchi alla Romana, pear mostarda, balsamico*

## *Contorni* 5

**Pancetta Wrapped Asparagus**  
**Borlotti Bean Ragù**  
**Pancetta Caramelized Brussels Sprouts**  
**Tuscan Fries with Roasted Garlic**  
**Rosemary Gnocchi alla Romana**

## *Condimenti*

**5ml Academia Aged Balsamico** 4  
**5ml Juniper Balsamico 20 year** 10  
**10ml Capezzana '09 Tuscan Olive Oil** 3  
**10ml Academia '07 Ligurian Olive Oil** 3  
**House Made Pear Mostarda** 2

*Executive Chef: Alexander Feldman*

*An 18% gratuity may be added to parties of 6 or more*