

## Head

- *Coppa d' testa* with green garlic and hazelnut *pesto* (CA)
- *Antipasto* of tongue, ears, and jowls with red onion, mint, and pickled Cayenne (CA)
- *Minestra* of pork with hominy, cabbage, radishes, and oregano (WA)

## Boston butt

- Charcoal-grilled Calabrian-style sausage with *farro*, arugula, and *salmoriglio* (WA)
- *Sagna chine* (P)

## Picnic

- *Cappelletti* of savoy cabbage and chestnuts with milk-braised pork (P)
- Country-style *terrina* with whole-grain mustard and grilled *crostino* (CA)
- Stinging nettle *pappardelle* with pork *ragù* (P)

## Loin

- *Carpaccio* of pork tenderloin with *salsa verde* and frisée (CA)
- Charcoal-grilled pork porterhouse with creamed spinach, fingerling potatoes, and pork *sugo* (S)
- Spit-roasted *porchetta* with radicchio, hazelnuts, and *aceto balsamico* (S)

## Belly

- Lobster *boudin blanc* with parsnip purée, fried shallots, and *fines herbes* (WA)
- Crispy braised pork belly with celeriac, apple, and frisée (WA)
- *Pancetta*-wrapped sardines with fregola *all' arrabiata* (WA)
- *Bigoli* with *pancetta*, Cannellini beans, tomato, and Parmesan cheese (P)

## Leg

- Spit-roasted pork leg with molasses-braised beans, kale, and pork *brodo* (S)
- *Affetati misti*: assortment of house-made *salumi* TBD (CA)
- Warm *terrina* of trotters and tongue with *soffrito*, dandelion greens, and sherry vinaigrette (WA)
- *Zampone* with Puy lentils (S)

## Mixed cuts

- Boudin noir with apple, savoy cabbage and mustard vinaigrette (S)
- *Crostino* of 'nduja (CA)
- Cassoula of braised pork skin and cannellini beans with tomato and parmesan cheese (WA)
- Charcoal grilled pork heart with horseradish, spring onion and arugula (WA)
- *Anelletti* with pork brodo, spigariello and parmesan (P)

- Salad of pork kidneys with Castelvetrano olives, fennel and orange (CA)
- Potato gnocchi with cicioli di Mangalitsa (P)
- Agnolotti dal plin with Fonduta val d'Aosta (P)
- Charcoal grilled pork liver with long cooked red onions, balsamic and rosemary (HA)

Farm (non-pork items)

- Garden lettuces vinaigrette (CA)
- Involtino of winter vegetables with broccoli di cicicio and parmesan fonduta (S)

(CA)- cold antipasto

(WA)- warm antipasto

(P)- Primi

(S)- Secondi