PREZZO FISSO MENU $76 pp

Explore the tradition of the Italian table and the full range of Chef Lewandowski's kitchen with this multi-course menu

CHOOSE ONE FROM ANTIPASTI, SMALL PRIMI, SECONDI & DOLCI *Additional Supplement Charges May Apply*

ADD PAIRED WINES FOR 3 COURSES FOR $35

ANTIPASTI : FIRST PLATES

House Smoked Swordfish, Giardiniera
Calabrian Chili Oil, Castelvetrano Olives · 20 — VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE, SARTARELLI "TRALIVIO" 2020

Veal Carne Cruda, Shallots, Capers, Robiola due Latte · 20 — LANGHE NEBBIOLO, GIUSEPPE CORTESE 2020

Godfrey's Farm Asparagus Salad, Mint, Toasted Almonds, Blood Orange Vinaigrette, Strawberries · 18 — SOAVE CLASSICO, PRÀ "OTTO" 2022

Arugula Salad, Frisée, Radicchio, Preserved Lemon, Parmigiano, Lemon Vinaigrette · 15 — OFFIDA PECORINO, DE ANGELIS "CAMPO DI MARTE" 2021

Fava Bean Salad, Escarole, Mint, Basil, Radish, Pecorino Romano · 16 — GRECO DI TUFO, CANTINA SANPAOLO 2022

Shaved Fresh Artichokes Dressed with Lemon & Olive Oil, Mint, Parmigiano · 16 — SOAVE CLASSICO, PRÀ "OTTO" 2022

Roasted Golden Beets, Red Sorrel, Pickled Shallots, Pistachio, Caprino, Aged Balsamico · 16 — LAMBRUSCO GRASPAROSSA DI CASTELVETRO, DONELLI NV

Burrata Caprese, Secret Amish Tomatoes, Basil, Pine Nuts, Parmigiano, Crispy Garlic · 19 — ROSATO DI TOSCANA, ISTINE 2023

Grilled Rhode Island Calamari, Garlic, Dried Chilies, Crispy Carrots · 18 — RIVIERA LIGURE DI PONENTE PIGATO, DURIN 2022

Cream of Asparagus Soup, Mint Gremolata, Toasted Almonds · 16 — SOAVE CLASSICO, PRÀ "OTTO" 2022

Seared Hudson Valley Foie Gras, Blueberry Marmellata
Blood Orange, Cocoa Nibs, Cognac Reduction · 29 supplement · 5 — BARBARESCO, CORRADO MEINARDI "SAN STUNET" 2019

PRIMI : PASTA

Risotto Milanese, Saffron, English Peas, Bone Marrow Butter, Parmigiano · 18 / 34 — BARBERA D'ALBA SUPERIORE, BOASSO 2022

Spaghetti Nero, Lobster, Calamari, Shrimp, Garlic, Basil, Spicy Lobster Tomato Sauce · 22 / 43 — VERMENTINO DI SARDEGNA, PALA "SOPRASOLE" 2022

Spaghetti alla Chitarra, Tomato Basil Sauce · 15 / 28 ADD Chicken Fricassea OR Cinghiale Ragù · 4 / 7 — MORELLINO DI SCANSANO, TERENZI 2020

Tajarin, Piemontese Hand Cut Pasta, Veal Ragù, Parmigiano · 17 / 33 — LANGHE NEBBIOLO, GIUSEPPE CORTESE 2020

Tagliatelle, Lamb Leg Ragù, Fava Beans, Mint, Fresh Chili · 20 / 36 — CHIANTI CLASSICO, FONTERUTOLI 2017

Bucatini Carbonara, Duck Bacon, Local Asparagus, Parmigiano · 16 / 31 — BONARDA DELL'OLTREPÒ PAVESE, MAZZOLINO 2020

Gnocchetti, Oregon Morel Mushrooms, Caprino Fonduta, Thyme · 22 / 38 — BARBERA D'ALBA SUPERIORE, BOASSO 2022

Tortellini di Bologna, Fonduta, Rosemary Sauce, Pistachio · 19 / 36 — LAMBRUSCO GRASPAROSSA DI CASTELVETRO, DONELLI NV

Raviolini Filled with Short Ribs, English Peas, Carrots, Tomato Braising Jus · 18 / 35 — MORELLINO DI SCANSANO, TERENZI 2020

Agnolotti del Plin Filled with Veal, Hazelnut Sage Brown Butter · 20 / 38 — LANGHE NEBBIOLO, GIUSEPPE CORTESE 2020

Casunsei, Pork Sausage Filled Pasta, Brown Butter, Sage, Parmigiano · 19 / 37 — BONARDA DELL'OLTREPÒ PAVESE, MAZZOLINO 2020

Mushroom Lasagna, Mushroom Ragù, Roasted Eggplant, Oregano, Garlic Fonduta · 18 / 32 — MORELLINO DI SCANSANO, TERENZI 2020

Lasagna Marchigiana, Veal Ragù, Fonduta, Red Wine Reduction · 21 / 35 — CHIANTI CLASSICO, FONTERUTOLI 2017

SECONDI : MAIN DISHES

Crispy Soft Shell Crabs, Arugula Salad, Yellow Confit Tomatoes
Pickled Peppers, Chili Maionese · 44 — VERMENTINO DI SARDEGNA, PALA "SOPRASOLE" 2022

Grilled Mediterranean Branzino, Creamy Polenta, English Peas, Cipollini Onion, Crispy Saffron Risotto · 37 — CHARDONNAY, LES CRÊTES 2022

Grilled Atlantic Swordfish, Roasted Fingerling Potatoes
Mustard Greens, Fava Bean Pesto · 36 — VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE, SARTARELLI "TRALIVIO" 2020

Pan Seared Fluke, Local Asparagus, Chanterelle Mushrooms, Castelvetrano Olives · 36 — GRECO DI TUFO, CANTINA SANPAOLO 2022

Saltimbocca: Prosciutto-Wrapped Chicken, Swiss Chard, Polenta, Fresno Chili, Sage Reduction · 32 — MORELLINO DI SCANSANO, TERENZI 2020

Grilled Magret of Duck, Local Rhubarb & Strawberries, Grapefruit Marmellata, Sunchoke Purée · 38 — ROSSO DI TODI, DE MONACO & HOLLAND 2019

Braised Beef Short Rib, Creamy Polenta, Sweet Carrots, Onion Agrodolce · 38 — BARBARESCO, CORRADO MEINARDI "SAN STUNET" 2019

Pan Roasted Elysian Fields Lamb Leg, Olive Oil Crushed Potatoes
Carrot Purée, Fava Beans · 38 — BOLGHERI SUPERIORE, MICHELE SATTA "PIASTRIA" 2020

Braised Veal Shoulder, Potato Purée, Sweet Carrots, English Peas
Cipollini Onions, Mustard Seed and Garlic Condimento · 36 — CHIANTI CLASSICO, FONTERUTOLI 2017

DOLCI : DESSERT

NIDO D'UCCELLO DI FRAGOLE Phyllo, Macerated Strawberries, Strawberry Sauce, Candied Rhubarb · 11

LEMON PANNA COTTA White Wine Zabaione, Sparkling Crispies, Almond Sbrisolona · 11

TORTA CAPRESE Flourless Chocolate Cake, Passion Fruit Sauce · 11

AMARETTO TORTA Raspberries, Vanilla Anglaise, Candied Almonds · 11

CROSTATA Strawberry, Vanilla Bean Chantilly, Vanilla Anglaise · 11

LEMON RICOTTA TART, Strawberries, Candied Lemon Peel, Rosemary Chantilly · 11

HAZELNUT AFFOGATO Hazelnut Stracciatella, Chocolate Sauce, Caramel Sauce, Cocoa Nib Tuille, Toasted Hazelnuts · 11

TIRAMISU Espresso & Marsala-Soaked Sponge Cake, Mascarpone Mousse, Caramel Sauce · 11

GELATI Vanilla | Pistachio | Chocolate · 11 for three scoops

SORBETTI Lemon | Mango | Strawberry · 11 for three scoops

Welcome to Enoteca Cinghiale, where we love to celebrate the food, wine, culture and history of the Northern regions of Italy. While Piemonte is at the heart of what we do, one of our very favorite traditions is the fantastic cured meats and artisanal cheeses that are crafted with great care and precision in many other Italian regions.

We built our Salumeria, where we prepare Salumi (Charcuterie), as a giant marble active monument to share our enthusiasm with our guests. Please visit us on the station, ask questions of your server and for goodness sake, get a bottle of something appropriate (read: Champagne, Franciacorta, Lambrusco, Prosecco, Barbera, Freisa, etc.) and prepare to enjoy a relaxing and stimulating beginning to an excellent repast. -TF

SALUMI ITALIANI

Cured meats, sliced to order

Prosciutto di Parma Gran Riserva 24 meses, Guava Messicana ed Erbe Morbide · 16
the classic prosciutto from Parma, aged 24 Months - guava, herbs

Prosciutto San Daniele di Friuli, Giardiniera Locale · 14
prosciutto from the village of San Daniele - local pickled carrots

Speck dell'Alto Adige, Mele Verde e Cipolla Agrodolce · 13
smoked prosciutto from the mountains of Alto Adige - green apple, sweet & sour onion

Culatello di Zibello, Brioccia Grigliata, Burro di Montagna · 18
the heart of the ham, aged 1 year in the Po' River Valley - grilled bread, butter of parma

Bresaola Valtellinese, Insalata di Acetosa, Conservata di Pomodoro Giallo · 13
air dried spiced wagyu beef loin - sorrel salad, preserved yellow tomato

Mortadella, Mostarda Fruiti, Crostini · 13
pork sausage from Bologna, myrtle & pistachio - blueberry mustard

Salamini Norcino, Olivi Taggiasche, Barbabietole di Chioggia · 15
namesake pork salami of Norcia - Ligurian black olives, golden beets

Salame de Suino Toscano, Olivi Castelvetrano, Condimento di Fichi · 16
tangy pork Salame with garlic & whole peppercorns - Sicilian green olives, fig

Salame Calabrese, Mandorla Grigliate, Semi di Melograno, Miele Locale · 14
pork salami spiced with Calabrian chili - grilled almonds, pomegranate seeds, local honey

Finocchiona Toscana, Crostone de Pane d'Olivi Neri, Condimento d'Arancia Rosso · 15
pork salami from Tuscany spiced with fennel seed - black olive bread, blood orange

Salame de Cinghiale Piemontese, Giardiniera Locale · 13
full flavored wild boar salami- local pickled carrots

SALUMERIA TRIO

PROSCIUTTO: Prosciutto di Parma Gran Riserva 24 Meses, Prosciutto San Daniele di Friuli, Speck dell'Alto Adige · 43
SALAME: Salame de Suino Toscano, Salame Calabrese, Salame de Cinghiale Piemontese · 39

ANTIPASTI MISTI

Marinated Grilled Cremini Mushrooms, Artichokes with Mint & Lemon, Eastern Shore Asparagus, Parmigiano · 18

OLIVI

Castelvetrano, Dried Chilis, Orange · 8
Sicilian green olives

Taggiasche, Wintered Thyme, Lemon · 8
Ligurian black olives

Cerignola, Rosemary, Garlic · 8
Umbrian green olives

FORMAGGI

Italian cheese, sliced to order ~ Served with Blueberry Balsamic Preserves

7 per selection, 19 for a selection of three cheeses

GORGONZOLA DOLCE (Lombardia) Rich, Pungent, Sweet Cow's Milk

ROBIOLA DUE LATTE (Piemonte) Mushroom, Buttery, Sheep & Cow's Milk

TALEGGIO (Lombardia) Meaty Cow's Milk Cheese

LA TUR (Piemonte) Sweet & Tangy Sheep, Goat's & Cow's Milk Cheese

PARMIGIANO REGGIANO 24 MONTH (Emilia-Romagna) Salty, Crumbly, Cow's Milk

PECORINO TOSCANO (Toscana) Young and Sweet Sheep's Milk Cheese

FONTINA (Valle d'Aosta) Semi-Firm Cow's Milk, Pungent, Mild, Nutty Flavor

CAPRINO SEMISTAGIONATO (Sardegna) "Semi-Seasoned," Firm Goat's Milk, Aged 2 Months

TOMA (Piemonte) Semi-Firm, Cow's Milk, Woodsy, Buttery

RASCHERA (Piemonte) Cow's Milk, Semi-Soft, Smooth

UBRIACO di RABOSO (Veneto) Cow's Milk, Grape Must Rind

TONY FOREMAN & CINDY WOLF: RESTAURATEURS
JAMES LEWANDOWSKI: EXECUTIVE CHEF | MAIYA LONESOME: EXECUTIVE PASTRY CHEF | TONY FOREMAN: WINE DIRECTOR