



ENOTECA CINGHIALE



PRANZO

ANTIPASTI

- Local Corn Bisque, Spicy Tomato Oil ...\$13
- Insalata Romana, Red Romaine, Olive Bread Crostini
Anchovy & Parmigiano Dressing ...\$22
- Arugula Salad, Preserved Lemon, Shaved Fennel
Parmigiano, Lemon Vinaigrette ...\$15
ADD: Chicken \$10
Shrimp \$12
- FORMAGGI TRIO: Selection of Three Italian Cheeses
Marmelata, Crostini ...\$19
- SALUMI TRIO: Prosciutto San Daniele di Friuli, Salamini
Norcino, Bresaola Valtellinese ...\$39

PIZZA / PANINO

- Margherita: Housemade Fresh Mozzarella
Tomato Sauce, Basil ...\$20
- Picante: Tomato Sauce, Duck Bacon, Fresno Chili
Arugula, Honey ...\$22
- Funghi: Oyster Mushrooms, Roasted Garlic Fonduta,
Fontina Cheese ...\$23
- Salumeria Panino: Chef's Selection of Salumi, Ricotta
Taggiasca Olives, Chili Mayo, Giardiniera ...\$23

PASTA

- Spaghetti alla Chitarra, Tomato Basil Sauce ...\$16
Cinghiale Ragù +\$6
Chicken Fricassee +\$6
Lamb Meatballs +\$9
Substitute Gluten Free Pasta +\$5
- Ricotta Filled Ravioli, Local Sweet Peppers, Zucchini
Garlic Butter ...\$19
- Rigatoni Amatriciana, Guanciale, Candy Onions
Tomato, Calabrian Chili ...\$19
- Casunsei, Pork Sausage Filled Pasta
Sage Brown Butter, Parmigiano ...\$23
- Lasagna Marchigiana, Veal Ragù, Fonduta
Red Wine Reduction ...\$26
- Tagliolini alle Gamberetti, Gulf Shrimp, Fresh Chilis
White Wine Caper Butter ...\$22

PRINCIPALE

- Pollo alla Mattone, Crispy Chicken Leg
Patty Pan Squash, Olive Oil Crushed Potatoes
Charred Lemon Salmoriglio ...\$23
- Lamb Meatballs, Creamy Polenta, Castelvetro Olives
Crispy Cipollini Onions ...\$24
- Creamy Anson Mills Polenta, Local Candy Onions,
Sweet Peppers, Zucchini, Roasted Garlic & Fontina
Fonduta ...\$17

CONTORNI \$10 EACH

- Grilled Eggplant Caponata, Pinenuts & Golden Raisins
Butter Glazed Local Rainbow Carrots, Cipollini Onions
Braised Swiss Chard, Pine Nuts & Golden Raisins

DOLCI

- Earl Grey & Lemon Bomboloni, Mascarpone Cream,
Passion Fruit Curd...\$12
- Italian Cookie Plate ...\$16