



E Gullet Feasting Menu

Antipasto Platter of Salumi Misti

Tonight's meal begins with an assortment of house-made *salumi misti*, slices of cured and cooked meats. *Mortadella* is a fine-grained emulsification of pork meat and spices closely associated with the city of Bologna; its name comes from the fact that the mixture was originally made in a mortar. *Capocollo*, is pork shoulder, covered in a spicy dry rub of black pepper, spicy pimenton de La Vera, and Marash chilli, then traditionally cured in a bladder. *Coppa di testa*, also known as head cheese, is found in several European countries including England, France, and Germany. It consists of meat from a pig's head and trotters, which have been slow cooked for several hours in a liquid seasoned with cinnamon, clove, nutmeg, orange peel, and aromatic vegetables. The cooking liquid is then reduced to intensify its flavor, mixed with the meat and a bit of gelatin, poured into a casing and cooled. *Lardo* is made from the fatty sides of a pig, skin removed. The slabs of lardo are cured with salt, spices and herbs, then hung in a cool place to air-dry for approximately two months. Lardo is made in many regions of Italy, among the most famous are Lardo di Colonnata from northwest Tuscany, Lardo di Arnad from the Aosta Valley, and lardo made in Piedmont's Langhe district. The *patè di campagna* is a terrine made from onion, garlic, pork shoulder, kidney, white wine, pork blood, and thyme. The *pork rillette* is cooked confit-style in extra-virgin olive oil of pork shoulder and skin-on pork belly.

Wine Note: Serra Lori Rosato 2003, Argiolas. This rosé incorporates indigenous Sardinian varietals Monica, Bovale Sardo, and Cannonau (Grenache). Simple, lively, and fresh, just as rosé wine should be.

Octopus Crudo with Smoked Salt & Marjoram

Mediterranean octopus, quick blanched, chilled, then packed into a plastic casing, and frozen. Sliced paper-thin and dressed with Bearss lime, smoked salt, and marjoram from Incanto's rooftop garden.

Wine Note: Soave Classico 2003, Inama. 100% Garganega grapes, this wine shows great depth of minerality and almost austere almond notes. With a bone-dry finish, a great match for shellfish and raw seafood.

Chicken Liver Ravioli with Balsamic Brown Butter

The ravioli are stuffed with chicken liver that has been sautéed with shallots & thyme, deglazed with sherry vinegar, then blended with butter. The ravioli are dressed with a brown butter and balsamic sauce, then finished with an 18-year balsamic.

Wine Note: Passito di Pantelleria 2001, Ferrandes. A classic pairing of liver with a sweet dessert wine. This Zibibbo-based wine from a tiny island southwest of Sicily, shows candied apricot & a slight nuttiness.

Rabbit Braised in White Wine with Garlic & Rosemary

The rabbit is butchered into whole pieces, bone-in, then dusted with flour, seared, and braised in a mixture of white wine, rosemary, garlic cloves, and rabbit stock. Served on a piece of grilled Della Fattoria bread with a rosemary skewer of rabbit offal wrapped in house-cured guanciale.

Wine Note: Pinot Nero Riserva Sandlahner 2001, Santa Maddalena. 100% Pinot Noir from Alto Adige. This wine proves that Pinot Noir can flourish in continental Northern Italy. This wine is made by a well-known cooperative, shows classic Pinot dark cherry notes, and seems to be drinking better over time.

Preserved Dapple Dandy Pluot with Vanilla-Citron Zabaglione

We put up Hamada Farms stone fruit throughout the summer of 2005. These pluots were preserved in a simple syrup flavored with vanilla bean, bay leaf, and lemon. The zabaglione is flavored with the Brachetto wine, scraped vanilla pods & citron zest.

Wine Note: Brachetto Birbét 2004, Cá Rossa. One of Piedmont's lesser-known varietals, Brachetto at its best is frizzante with light berry notes, this wine is produced near the township of Alessandria.