



# MONTAGNA

August 15, 2010

## For The Table

Platter of Hand Made Charcuterie, marinated zucchini, pecorino & gnocchi fritti \$16

Chicken Liver Pâté, house made fruit preserves and crostini \$15

Oysters, four on the half shell, verjus and sweet onion mignonette \$14

## Three Course Prix Fixe \$68

Sommelier Wine Pairing \$68 additional

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## Antipasti

Summer Vegetable 'Ribollita' Soup: summer squash, basil, parmigiano & Manni olive oil

'The House Salad' gem lettuce, farm egg, confit tomato, anchovy vinaigrette

Fennel Dusted Yellow Fin Tuna "Tataki" harissa, olives, celery heart

Crispy Pork Belly & Watermelon Salad, lemon agro-dolce

Braised Baby Artichokes, Gioia burrata cheese, olive oil fried bread

Locally Foraged Porcini Mushroom Salad, spicy arugula, Comté cheese

## Pasta

Sweet Corn & Ricotta Ravioli, Colorado chanterelles, house bacon, purple basil

House Made Cavatelli, braised rabbit, sweet onions, mustard, shaved carrot

Linguini & Clams, basil pesto, cherry tomatoes, squash blossoms

Hand Cut Spaghetti, San Marzano tomatoes, farm basil & mozzarella

Tarragon Pappardelle, Ahi tuna meatballs, sweet tomato soffrito

Rock Shrimp Risotto, roasted grapes & fennel

## Mains

Bacon & Basil Wrapped Kurobuta Pork Loin, roasted potatoes, swiss chard, basil nage

Crispy Skin Striped Bass, saffron, marinated Rancho Gordo shell beans, zucchini caponata

Mint Crusted Colorado Lamb Loin, farro, tomato, farm squash, olive vinaigrette

"Chicken Under a Brick" roasted beets and goat cheese, toasted pistachios

Pan Roasted Pacific Halibut, sweet corn, farm potatoes, pickled ramps, roasted cherry tomatoes

Tuscan Style Prime Aged Beef New York Strip Loin, piquillo pepper & anchovy vinaigrette \$15 *suppl*

## Sides

\$8

Roasted Hand Dug Potatoes   Beets & Goat Cheese   Local Creamed Kale   Grilled Beans & Cherry Tomatoes

## A la Carte Dining

Antipasti \$16   Pasta \$18   Mains \$38

+20% gratuity will be added to parties of six or more