# Dinner { il PAIOLO osteria

## Antipasti

**INSALATA DI BARBABIETOLA**
Organic beet salad with arugula,
aged goat cheese and walnut emulsion 12.50

**GLI ANTIPASTI AL CARRELLO IL PAIOLO**
Daily mixed house antipasto 12.50 (per person)

**VITELLO TONNATO**
Thin slices of veal round with capers,
cornichons and tuna sauce 14.50

**LA PARMIGIANA DI MELANZANE**
Fried eggplant with fresh tomatoes sauce
and parmigiano reggiano 11.50

**BRUSCHETTA CLASSICA**
Toasted country bread with chopped tomatoes,
basil and extra virgin olive oil 7.50

**IL POLPO E LE PATATE**
Chopped salad of Mediterranean octopus
with potatoes and lemon zest 14.50

**COZZE AGLIO E PREZZEMOLO**
Steamed prince Edward island mussels
with Italian parsley, sweet garlic confit
and san marzano tomatoes 13.50

**CARPACCIO DI BISONTE**
28 days aged buffalo tenderloin with mix greens
and fennel salad in balsamic vinaigrette 13.50

**FOCACCIA LIGURE**
Classic Ligurian focaccia stuffed
with stracchino cheese 8.50

**SALSICCIA E VERZA**
**IN TERRACOTTA AL FORNO A LEGNA**
Homemade Sausage with Savoy cabbage
prepared in terracotta casserole
in wood burning oven 12.50

**INSALATA MISTA**
Mixed green salad 6.50

**INSALATA DI RUCOLA**
Arugula salad with shaved parmigiano
and cherry tomatoes 7.50

## Salumeria del Paiolo

Salumi 9.50
Formaggi 11.50
Tagliere misto 14.50

## Heirloom Polenta

**POLENTA E OSEI**
Polenta tomatoes and quails 12.50

**POLENTA CONCIA**
Polenta and fontina cheese 12.50

**POLENTA E LUGANIGHE**
Polenta and sausage 11.50

**POLENTA CON**
**GAMBERI E ROSMARINO**
Polenta with shrimp and rosemary 13.50

## Paste Fatte in Casa - Homemade Pasta

**TRENETTE AL PESTO FAGIOLINI E PATATE**
Trenette with pesto, string beans and potatoes 14.50

**SPAGHETTI ALLA CHITARRA**
**CON PORRI E SCAMPI**
Square spaghetti with leeks and prawns 14.50

**FETTUCCINE ALLA AMATRICIANA**
Fettuccine with cured pork cheek,
onions and san marzano tomatoes 13.50

**PENNETTE CON COZZE E RICCI**
Penne with mussels and sea urchin 14.50

**TAGLIATELLE ALLA BOLOGNESE**
Tagliatelle with a classic Bolognese meat sauce 14.50

**PAPPARDELLE AL CIOCCOLATO**
**AL RAGU DI CINGHIALE E VERDURE**
Chocolate pappardelle with
wild boar ragu and vegetables 13.50

**GNOCCHI ALL'ARAGOSTA**
Potato gnocchi with lobster in light tomato sauce 17.50

**MACCHERONCINI ALLA CRUDAIOLA**
Maccheroncini with cherry tomatoes
and burrata cheese 13.50

## Secondi

**IL BRANZINO AL FORNO A LEGNA**
Oven baked Mediterranean Sea Bass with black olives,
cherry tomatoes, and baby fennel 24.50

**SALMONE IN CROSTA DI PATATE AGLIO E TIMO**
Slow cooked potato crusted king salmon
served with sautéed string beans 21.00

**OSSOBUCO ALLA MILANESE IN GREMOLATA**
Veal ossobuco with saffron risotto and gremolata 25.50

**POLLETTO AL FORNO "IL PAIOLO"**
Wood oven roasted Cornish hen over stew farro grains,
gala apples and escarole salad with chicken broth 21.50

**L'AGNELLO IN 2 MANIERE**
Two ways Lamb, thyme crusted rack of lamb and homemade lamb
sausage with braised Swiss chard and baby artichokes 25.50

**TAGLIATA DI BISONTE ALLE ERBE**
28 days dry aged strip buffalo steak with wild arugula, cherry
tomatoes and pecorino cheese 28.50

## Dolci

**TIRAMISU**
Tiramisu 7.50

**PANNA COTTA AL CUCCHIAIO**
**CON CREMA AL CARAMELLO**
Grass-fed heavy cream pannacotta with caramel sauce 7.50

**SPUMA DI RICOTTA E GRANO**
**CON SALSA D' ARANCIO**
Ricotta and grains mousse with orange cream 7.50

**TORTINO AL CIOCCOLATO CALDO**
Warm chocolate cake and balsamico gelato 7.50

**GELATI E SORBETTI**
**CIOCCOLATO, FRAGOLA, PISTACCHIO,**
**LIMONE, MENTA, MANDORLA.**
Chocolate, strawberry, pistachio,
lemon, mint, almond 7.50

osteria

il PAIOLO