

CASA BOVINA

DAL MARE

4/20/24

Oysters {minimum of 6}
lemon, horseradish, mignonette, hot sauce 4/each

Caviar Service
30g regis ova, crème fraîche, quail egg, brioche 145

Crudo
hamachi, coconut, ginger, phyllo, estate carrot, herb oil 21

ANTIPASTI

Carpaccio
center cut ribeye, black garlic aioli, egg, crème fraîche, potato rosti, garden herbs 29

Incontro Cured Salumi
valhalla honey, pain de campagne, dutch girl creamery 'luna la creme' 45

Chicory Salad
shadowbrook goat cheese, pine nuts, estate beets, blood orange vinaigrette 22

Pork & Beans
stregoni beans, pork croquette, garden kale, smoked brodo, red pepper 25

PASTA

Agnolotti
sunchoke, bellwether ricotta, lemon, artichoke, basil 23

Tajarin
estate egg dough, butter, parmigiano reggiano 22

Gemelli
short rib, crispy shallot, sauce colbert, pecorino romano 28

Bucatini Scampi
spot prawn, calabrian chile, garlic, regis ova salmon roe 29

SECONDI

Rabbit
loin & chop, carrot, peas, jus 54

Duck Duet
miller dohrmann polenta, kumquat, brussels, elderberry 56

Scallops
sunchoke puree, wild rice, artichoke, saffron emulsion 49

Dover Sole
asparagus, marble potato, charred ramp, salmon roe 53

CONTORNI

Burrata 19
focaccia, olive oil

Asparagus 21
estate grown, pine nut, sauce choron, pecorino

Bone Marrow 23
frittata, mushroom, maple sherry, brioche

Risotto 26
spring veg, lemon, parmigiano

ADD ON

Lobster Tail 25
canadian 6oz

Onions 7
caramelized, madeira braised

Smoked Foie 25
la belle farm, charcoal

Bearnaise 9
tarragon, tomato, onion

Caviar 110
30g regis ova

CERTIFIED PIEDMONTESE BISTECCA

All steaks are cooked to chef's recommendation, unless otherwise specified.

Filet Mignon 6oz | 52
grain finished

Manhattan 8oz | 54
grain finished

Nebraska Steak 10oz | 57
grass finished center cut ribeye

Tavern Cut 12oz | 64
grain finished chuck eye

NY Strip 10oz | 58
grass finished

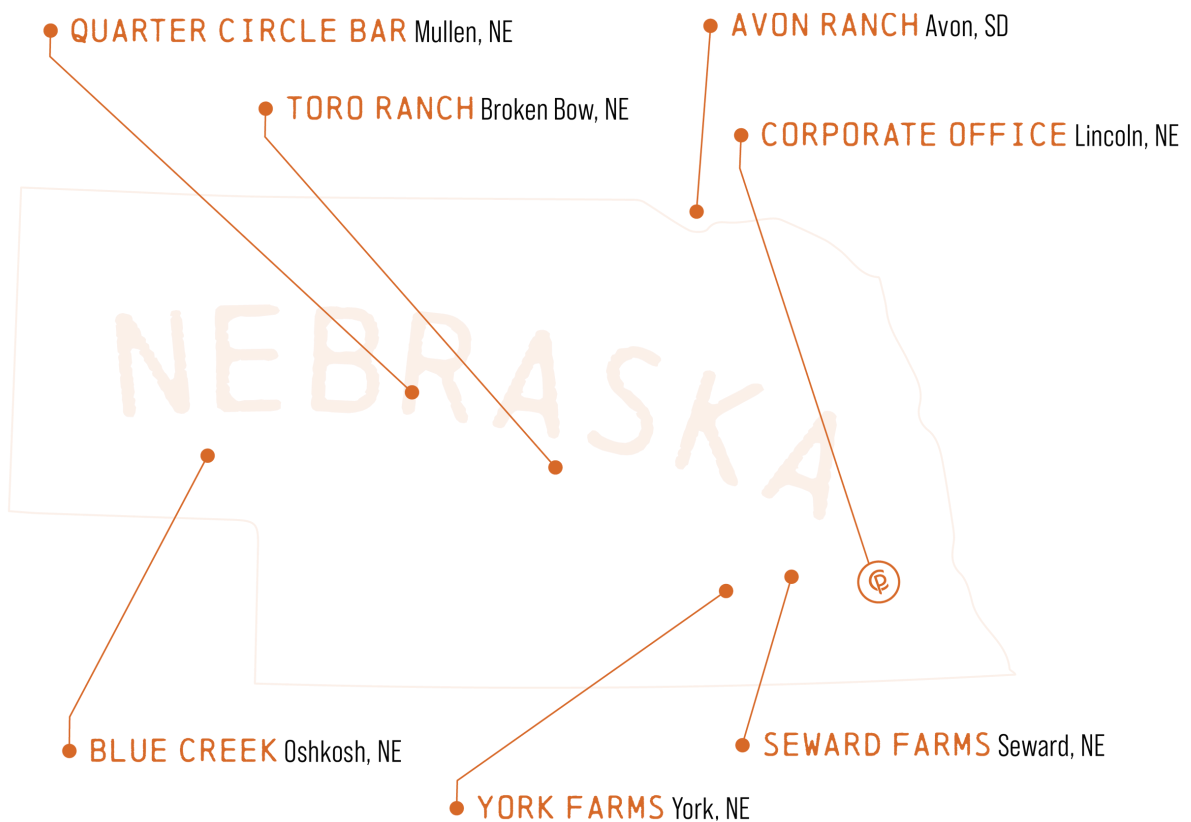
Steak Flight 16oz | 135
grass, dynasty, A5 wagyu, raikes

Please let your server know of any allergies or special dietary needs.
Consuming raw or undercooked food may increase your risk of foodborne illness.

HISTORY

Piedmontese cattle are an Italian-heritage breed deeply intertwined with the robust history of fine wine and rich cuisine of the Piedmont region in Northwestern Italy, tracing its roots back to the 1600s. Progressive ranchers imported the first Piedmontese cattle to North America in the mid-1970s over a five-year process. Today, the Piedmontese breed represents less than 1% of all cattle in North America.

Certified Piedmontese raises all-natural, healthy Piedmontese cattle on the mixed-grass prairies of the Midwest with fresh water from the Ogallala Aquifer.



OUR RANCHING STANDARDS

The world's best beef isn't just sold, it's raised. With the rare combination of heritage, leanness, and tenderness, there is only one choice.

Discover Italian luxury, rarity, and performance.

Visit [Piedmontese.com](https://www.piedmontese.com) for more information about our cattle program.

