

CASA

BOVINA

Week of 3.24.24

OYSTERS 4/each

served on the half shell with horseradish, lemon, banyuls mignonette, hot sauce

6 | 12 | 18

ANTIPASTI

**Caviar | 145**  
30g regiis ova, crème fraîche,  
jurena farms quail egg, brioche

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

**Incontro Salumi Board | 45**  
valhalla honey, pain de campagne,  
dutch girl creamery ‘luna la creme’

**Vitello Tonnato | 31**  
marcho farms veal, artichoke,  
yellowtail, caper, radish

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

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

PASTA FRESCA

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

**Tajarin | 22**  
24 month parmigiano reggiano  
black truffle supplement \$35

**Risotto | 26**  
wild mushroom, spinach,  
porcini, parmigiano

**Gemelli | 28**  
short rib, crispy shallot,  
sauce colbert, pecorino

**Bucatini Scampi | 29**  
spot prawn, calabrian chili,  
garlic, regiis ova salmon roe

**Campanelle | 28**  
zipline copper alt, duck confit,  
pearl onion, soubise

SECONDI

**Wild Venison | 54**  
fork crushed potato, radicchio,  
flavor country mushrooms, figs

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

**Scallops | 49**  
blood orange, cauliflower,  
pine nuts, endive

**Dover Rosette | 53**  
green beans, almond, pommes,  
lemon butter emulsion, brown butter

CERTIFIED PIEDMONTESE BISTECCA

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

**Filet Mignon 6oz | 52**  
grain finished

**Tavern Cut 12oz | 64**  
grain finished chuck eye

**Tomahawk 36oz | 115**  
grass finished

**Manhattan 8oz | 54**  
grain finished

**NY Strip 10oz | 58**  
grass finished

**Tomahawk 36oz | 109**  
grain finished

**Nebraska Steak 10oz | 57**  
grass finished center cut ribeye

**Steak Flight 12oz | 121**  
grass/dynasty/A5 wagyu

**Tomahawk 36oz | 137**  
90 day dry-aged

For Two

CONTORNI

Garden Beet | 21

Burrata & Focaccia | 19

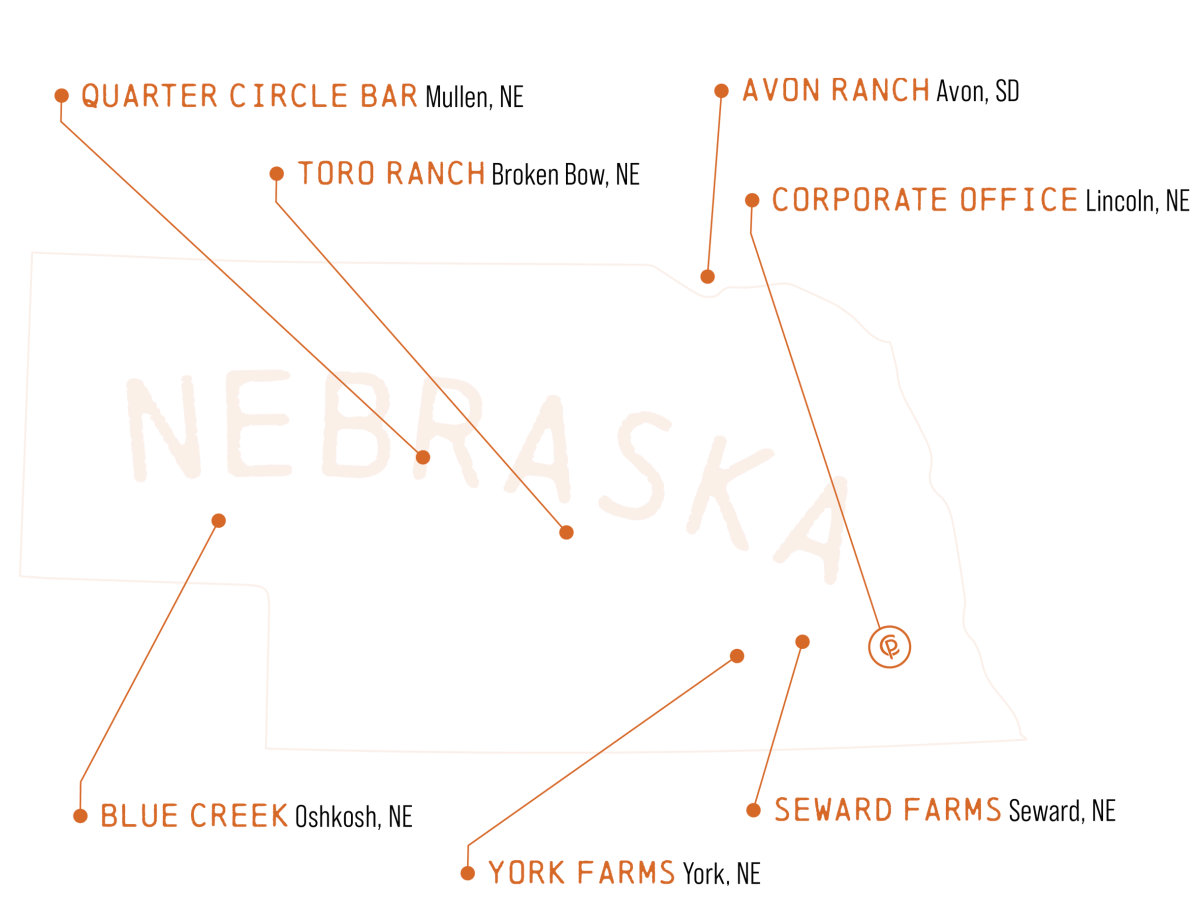
Bone Marrow | 23

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://Piedmontese.com) for more information about our cattle program.

