

CASA
BOVINA

DAL MARE

10/17/24

- Oysters** {minimum of 6}
lemon, horseradish, mignonette, hot sauce 4/each
- Caviar Service**
30g regiis ova, crème fraîche, quail egg, blini 145
- Crudo**
bluefin tuna, escabeche, daikon, ink coral, cucumber 24

ANTIPASTI

- Tartare**
vol-au-vent, beet-marinated egg, black garlic aioli, egg mousse, honey sherry condiment 29
- Incontro Cured Salumi**
valhalla honey, pain de campagne, point reyes quinta 45
- Chicory Salad**
roasted garlic vin, castelvetro olive, estate sungold, carasau, dutch girl creamery chevre 22
- Charred Spanish Octopus**
smoked sungold cioppino, moroccan olive, aka ebi prawns, basil, fingerlings 23

PASTA

- Agnolotti**
burrata, mushroom, bouillon, crispy shallot, watercress, wild mushroom 24
- Tajarin**
estate egg dough, butter, parmigiano reggiano 22
- Farfalle**
braised oxtail, bone marrow, cippolinis, soubise, estate new zealand spinach 37
- Gnocchi Dal Mare**
shrimp, clams, garlic, peppers, guanciale, fennel 29

SECONDI

- Duck Breast**
miller dohrmann polenta, figs, turnips, sorghum, jus 59
- Braised Colorado Lamb**
saffron, fregola, cucumber, crème fraîche, pomegranate jus 49
- Atlantic Fluke**
carrot ginger emulsion, basmati rice, celery, broccolini 55

CONTORNI

- Burrata** 19
focaccia, olive oil
- Potato Pinwheel** 22
pastrami, watercress, dutch girl ‘ogallala,’ estate fingerlings
- Wild Mushrooms** 23
porcini bechamel, pickled mushrooms, new zealand spinach
- Estate Risotto** 20
24 month parmigiano, “what our garden gives us”

ADD ON

- Lobster Tail** 42
canadian 9oz
- Truffles** MP
tableside 5g
- Onions** 7
caramelized, madeira braised
- Bearnaise** 9
tarragon, tomato, onion

CERTIFIED PIEDMONTESE BISTECCA

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

- Wagyu NY Strip 7oz | 149**
A5 kagoshima

Hanger 14oz | 71
grain finished
- Filet Mignon 8oz | 68**
grain finished

NY Strip 16oz | 82
grass finished
- Nebraska Steak 10oz | 59**
grass finished center cut ribeye

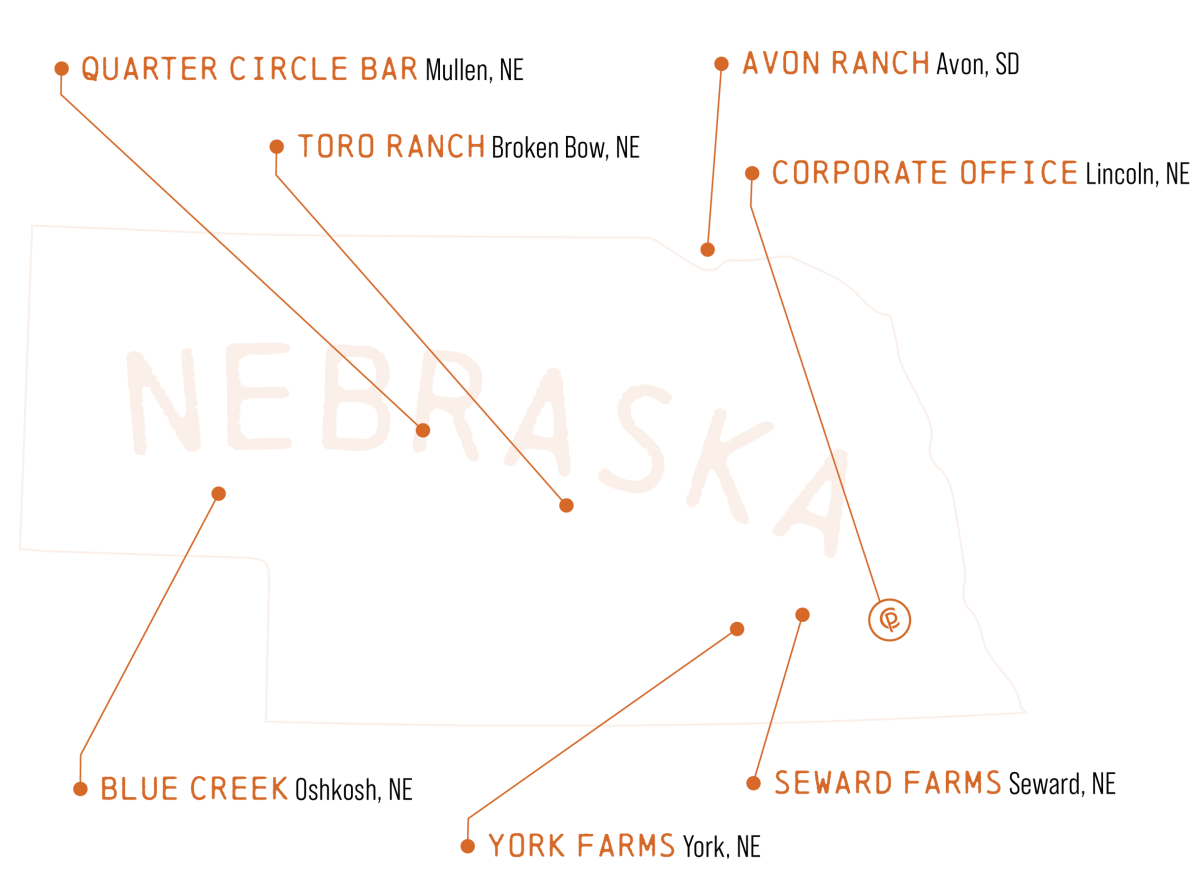
90 Day Dry Aged Ribeye | MP
grain finished, butcher's cut

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 for more information about our cattle program.

