

CASA  
BOVINA

DAL MARE

06/28/25

- Oysters** {minimum of 6}  
lemon, horseradish, mignonette, hot sauce ..... 4/each
- Regiis Ova Caviar**  
30g tin, whipped onion crème fraîche, kettle chips ..... 145
- Crudo**  
hamachi, tomato & strawberry gazpacho, cucumber,  
preserved green strawberries, california wild rice ..... 24

ANTIPASTI

- Beef Tartare**  
cielo pastrami, scallion panisse, pickled onion, steak sauce,  
crème fraîche, zipline copper alt mustard ..... 31
- Incontro Cured Salumi** {add jamón volcano 48}  
valhalla honey, pain de campagne,  
dutch girl creamery ‘luna la crème’ ..... 45
- Insalata Mista**  
radicchio, arugula, imported castelrosso, clementine,  
sunflower seeds, artichoke, meyer lemon vinaigrette ..... 23
- Vegetable Crudité**  
fresh pea hummus, english peas,  
cucumber, estate snap peas, espelette ..... 22

PASTA

- Spinach Balanzoni**  
creamed basil, artichoke, mortadella chip,  
candied lemon, red pepper velouté ..... 25
- Tajarin Dalla Forma**  
estate egg dough, butter, gran kinara ..... 48
- Campanelle**  
short rib, pearl onion, point reyes farmstead toma ..... 31
- Gnocchi**  
sauce arrabbiata, pecorino, basil, olio verde, guanciale ..... 23

SECONDI

- Duck**  
farro, asparagus, rhubarb, sauce albufera ..... 56
- Chicken Ballotine**  
basmati rice, porcini crema, wild mushrooms,  
scallions, estate turnip, jus ..... 52
- Striped Bass**  
creamed peas, carrot, estate snap peas, lemon chicken jus ..... 55

CONTORNI

- Burrata** 19  
focaccia, olive oil
- Morels & Asparagus** 27  
bearnaise, tomato,  
pickled onion, tarragon
- Roasted Mushrooms** 22  
porcini bechamel,  
crispy shallot, parsley
- Risotto** 21  
24 month parmigiano,  
what spring gives us

ADD ON

- Jamón Volcano** 48  
Incontro Cured  
36 month mangalitsa
- Onions** 7  
caramelized,  
madeira braised
- Bearnaise** 9  
tarragon, tomato,  
onion
- Lobster Tail** 48  
canadian 9oz

CERTIFIED PIEDMONTESE BISTECCA

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

- NY Strip 16oz | 76**  
grass finished

**Wagyu NY Strip 7oz | 149**  
A5 kagoshima
- Filet Mignon 8oz | 68**  
grain finished

**Hanger 9oz | 65**  
grain finished
- Nebraska Steak 10oz | 59**  
grass finished center cut ribeye

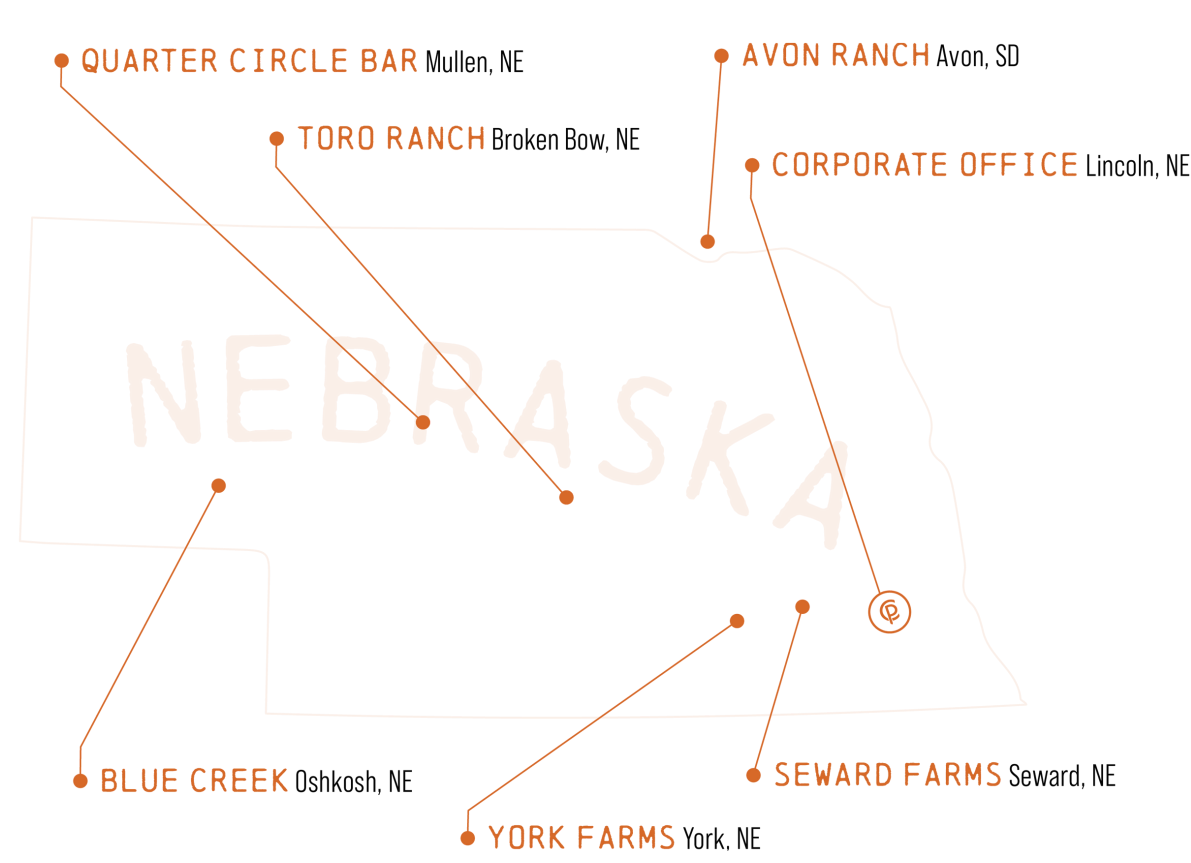
**Butcher Cut | MP**  
limited availability

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.

