



"La Ringrazio"

Nose to Tail Menu

Egg & Liver

Poached yolk and Liver Rillettes. parsley

Crostini Misti

Liver, onion & bacon
Heart Tartare
Spuma with crisp garlic chips

Crispy Pig Tail

sauce gribiche

Pig Ears Two Ways

crisp and pickled with bitter greens

Sugo de Maiale

Ricotta raviolini with a pork ragu

Belly & Buns

ginger orange cured belly
pickled turnip, scallion mayo,
ginger pepper jam

Porchetta Tonnato

Smoked pork loin, EVO poached tuna sauce

Crisp Trotter

Herbed crumb, Laurel aged Charleston Rice
Sea Island Pea Gravy
Onion sprouts

Sweet and Salty Finish

thank you for celebrating our pigs!

November 17, 2011