

DINNER MENU

Ribollita: traditional Tuscan twice-cooked bread and vegetable soup **8.00**

Avocado, mango and pink grapefruit salad with grilled green onions and toasted cumin dressing **8.75**

Fennel and parsley salad with shaved mushrooms and tapenade crostini **9.25**

Caesar salad with anchovy, garlic croutons and Reggiano **9.25**

Duck liver flan with grilled Acme bread, cornichons and olives **8.50/14.00**

Potato gnocchi with butternut squash, artichokes and chard **12.00/20.00**

Cornmeal crepe with smoked salmon and steelhead roe **10.00/18.00**

Grilled calamari with saffron risotto and pimentón vinaigrette **10.00/18.00**

Bomba di polenta : layered polenta with short ribs and mushroom sauce **10.00/18.00**

Petrале sole stuffed with spinach, with smashed potatoes and tangerine vinaigrette **22.00**

Rambasicc : chicken sausage-stuffed cabbage bundles with crispy potatoes **18.00**

Duck à l'orange with French lentils and blood oranges **24.00**

Slow-cooked pork with white bean purée and curly endive **20.00**

Sides: **5.00**

Crispy potatoes

White bean purée

Grilled endive

Sautéed spinach

No substitutions, please

BAY WOLF RESTAURANT

Eighteen percent gratuity added to parties of six or more