RARE
ITALIAN

AUTUMN MENU

ANTIPASTI

Served with Crostini

1 choice for ***$4.5*** • 4 choices for ***$14*** •
8 choices for ***$24***

HOUSE-MADE CHEESES
Mozzarella
Burrata
Lemon Ricotta

SALUMI
Prosciutto di Parma
Finochietta
Mortadella
Coppa
Speck

ITALIAN CHEESES
Taleggio
Gorgonzola Piccante
Parmigiano-Reggiano
Pecorino Peperoncino
Piave Vecchio

VEGETABLES
Castelvetrano Olives
Pickled Vegetables
Peperonata
Spiced Nuts

APPETIZERS

HAZELNUT CRUSTED SHRIMP ***14***
Hazelnut-breaded Shrimp, Vanilla-citrus Aioli

ARUGULA SALAD ***10***
Arugula, Tart Apple, Almond, Apple Cider Vinaigrette, Pecorino Romano

RARE CAESAR* ***11***
Romaine Heart, Garlic Crouton, Pecorino Romano, Anchovies

MIXED SALAD ***8***
Mixed Greens, Carrot, Tomato, Pepperoncini

TOMATO ARANCINI ***9***
Tomato Risotto, Mozzarella Filling, Marinara Sauce

MINESTRA ***7***
Broth Soup of Sausage, Farro, Cannellini Beans, and San Marzano Tomato, Topped with Grated Pecorino Romano

FUNGHI TRIFOLATI ***9***
Sautéed Hazel Dell Crimini & Shiitake Mushrooms in Red Wine Sugo

MARGHERITA PIZZETTA *Available Gluten Free* ***13***
San Marzano Tomatoes, Basil, House-made Mozzarella

SALAMI PIZZETTA *Available Gluten Free* ***15***
San Marzano Tomatoes, Mozzarella, Finochietta

QUATTRO FORMAGGI PIZZETTA *Available Gluten Free* ***15***
Mozzarella, Pecorino Romano, Parmigiano-Reggiano, Gorgonzola

ROASTED SQUASH PIZZETTA *Available Gluten Free* ***15***
Butternut Squash, Béchamel, Caramelized Onion, Mozzarella, Pecorino Romano, Balsamic Reduction, Arugula

PASTA AND RISOTTO

Available Gluten Free — *Primi/Full*

RISOTTO *Please allow 30 minutes* ***14/27***
Aged Carnaroli Rice, Red Wine, Mascarpone, Walnut, Basil

LINGUINI VONGOLE ***15/29***
Rustichella di Abruzzo Linguini, Manila Clams, Garlic, Chili Flake, Parsley, White Wine Sauce

RAVIOLI ***14/27***
Herbed Ricotta & Taleggio Filling, Hazel Dell Mushrooms, House-cured Pancetta, Garlic, Brodo, Parmigiano-Reggiano, Chives

TAGLIATELLE MARINARA ***8/15***
Hand-cut pasta, San Marzano Tomatoes, Parmigiano-Reggiano

TAJARIN al RAGÙ ***14/26***
Finely Cut Noodles with Pork Sausage & House-aged Beef Ragù, Parmigiano-Reggiano, Rosemary

RARE LASAGNE ***14/25***
Pasta Layered with House-made Sausage, San Marzano Tomatoes, Pecorino, Mozzarella, Ricotta, Besciamella, Basil

CAMPANELLE ***13/25***
Extruded Coronetti-shaped Pasta, Pepper Ragu, San Marzano Tomato, Parmigiano Brodo, Grated Parmigiano-Reggiano

ENTREES

CHICKEN "AL MATTONE" ***27***
Chicken Breast with Lentil Ragù, Salsa Verde, Sautéed Spinach

POLPETTE BEVEVINO *Available with Pasta* ***24***
Oven-baked Meatballs of Beef and Pork with Grilled Polenta Cake, Arrabbiata or Marinara Sauce, Fried Basil, Parmigiano-Reggiano

LAMB OSSO BUCCO ***36***
Braised Colorado Lamb Shanks, Buckwheat Polenta, Wilted Spinach, Braise Jus, Rosemary Gremolata

STUFFED PORK CHOP ***27***
Center Cut Bone-In Pork Loin Stuffed with Sage, Sundried Tomato, Prosciutto, and Fontina, with Grilled Polenta, Fagiolini, and Pan Jus

SALMON ***30***
Verlasso Atlantic Salmon, Sage & Brown Sugar Compound Butter, Butternut Squash Puree, Grilled Broccolini, Fried Sage

RARE BURGER* *Served with Fries or Salad* ***13***
6 oz. Dry-aged House-ground Burger, Potato Bun, House-made Mayo, Arugula, Tomato, Red Onion

Add-ons: House-cured Pancetta, Fontina Cheese ***2***
Truffle Fries ***3***

HOUSE-AGED STEAKS

Served with Chived Potato Purée and Sautéed Spinach

8 oz. BEEF TENDERLOIN*	***42***
10 oz. DRY-AGED NEW YORK STRIP*	***40***
14 oz. DRY-AGED RIB EYE*	***42***
24 oz. BONE-IN DRY-AGED NEW YORK STRIP*	***66***
32 oz. DRY-AGED BISTECCA ALLA FIORENTINA*	***87***

SAUCES
Aged Balsamic Vinegar
Salsa Verde
Chianti-veal Demi Glace
Truffle Butter

SIDE DISHES for the table ***8***

Lentil Ragù — Grilled Broccolini — Chive Potatoes — Chili-glazed Brussels Sprouts — Truffle Fries

DESSERT for the table ***18***

Serves 2-4 • *Please order at the beginning of your meal to allow time for proper preparation.*

APPLE CROSTATA
Granny Smith Apple, Flaky Pastry Crust, Cinnamon, Crème Anglaise, Vanilla Gelato, Caramel

* *These menu items are served lightly cooked or cooked to your specifications. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.*

Please notify your server of any allergies or dietary restrictions when placing your order.