



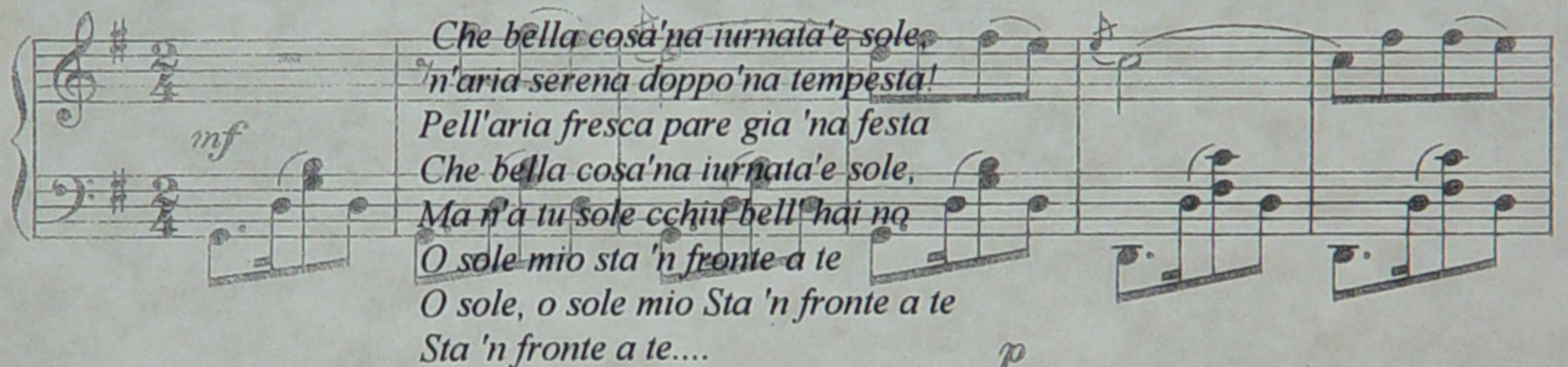
# PIGNOLI

DANIELE BALIANI  
CHEF DE CUISINE

## PIG 101: Change in Continuity...

A cross-tasting of Italian coastal cuisine from the Age of Discovery  
to a new Pax Americana.<sup>1</sup>

### 'O sole mio!



*mf*  
Che bella cosa 'na iurnata 'e sole,  
'n'aria serena doppo 'na tempesta!  
Pell'aria fresca pare gia 'na festa  
Che bella cosa 'na iurnata 'e sole,  
Ma n'a tu sole cchiu' bell' hai no  
O sole mio sta 'n fronte a te  
O sole, o sole mio Sta 'n fronte a te  
Sta 'n fronte a te... *p*

*E. di Capua*

### LA PIZZA MARGHERITA

THE PIZZA "HEARD ROUND THE WORLD" ... TOMATOES, BASIL  
& BUFFALO MOZZARELLA *p*

### SPAGHETTI ALLE VONGOLE

TINY CLAMS DANCING WITH SPAGHETTI

### SFOGLIATELLA ALLA NAPOLETANA

SEA SHELLS OF PUFF PASTRY WITH NEAPOLITAN PASTRY CREAM  
& SCATTERED BERRIES

Prix fixe menu excluding tax and tip \$35 per person

<sup>1</sup>We will be singing in Naples again next week, but with Pignoli's interpretation of these classic dishes.



