

# Merry Christmas

## 2018

### Antipasti

#### **Carciofini al Forno 19**

Oven-roasted artichoke hearts filled with Parmigiano, parsley, black olives, garlic, and mozzarella.

#### **Capesante e Porcini 21**

Pan-seared diver scallops topped with fresh chopped tomato and porcini mushrooms, finished in a white wine truffle sauce and topped with crispy polenta.

#### **Burrata 19**

Roasted beets, arugula, fennel, yellow grape tomato, vinaigrette drizzle, and bresaola meat.

### Specials

#### **Risotto 32**

Italian Arborio rice served with sautéed semi-dry tomatoes, heirloom tomatoes and basil in a white wine sauce. Topped with burrata, prosciutto and fried basil.

#### **Halibut 48**

Pan Seared Alaskan Halibut, with spinach, mashed potatoes and rainbow baby carrots served with lemon butter sauce.

#### **Fregola ai frutti di mare 36**

Fregola, calamari, rock shrimp, mussels and clams in a white wine and semi dry tomato sauce. Topped with a diver scallop.

#### **Lamb Rack 46**

Served with roasted potatoes and white asparagus in a red wine demi glaze.

### Dolce

#### **Tiramisu 14**

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

#### **Tortino al Cioccolato 16**

Mini chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.

#### **Apple Tartlet 14**

Short pastry base, filled with sliced apples and topped with almonds, served with vanilla gelato.

#### **Panzerotti 14**

Served cream with vanilla ice-cream.

# Menù a la Carte

### ~Antipasto~

#### **Fritto di Calamari e Gamberetti 18.50**

Deep-fried baby calamari and rock shrimp served with marinara sauce.

#### **Carpaccio di Manzo 20**

Thinly slice raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved parmigiano.

#### **Zuppa 10**

Sweet potatoes and carrots topped with sweet corn.

### ~Insalata~

#### **Insalata Alle Pere 17**

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette.

#### **Caprese 19.50**

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. Add Prosciutto di Parma, 5

#### **Cesare 14**

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano. Add chicken or fried calamari, 5

### ~La Pasta~

#### **Ravioli di Manzo 32**

Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce and finished with aged asiago and truffle oil.

#### **Pappardelle con Funghi Porcini e Capesante 33**

Wide ribbon pasta with porcini, shiitake, Portobello, field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

#### **Tagliatelle Bolognese 24**

Fresh homemade pasta tossed in classic Bolognese style ragù.

#### **Penne alla Vodka con Porcini 23**

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce.. Add chicken or rock shrimps 5.

#### **Cappellacci di Zucca 28**

Homemade hat-shaped pasta filled with butternut squash, walnuts, ricotta and parmigiano. Finished with brown butter, sage and a touch of marinara.

### ~Il Pesce~

#### **Cioppino 47**

Fresh seasonal mussels, Manila clams, Jumbo prawn, calamari, fresh fish and diver scallop, sautéed with roasted garlic in a zesty tomato sauce.

#### **Capesante ai Pomodorini Secchi 44**

Pan-seared diver scallops sautéed with minced red onion, pancetta, cherry and sundried tomatoes, cream and a touch of Cajun seasoning. Served atop risotto cakes and sweet corn.

### ~La Carne~

#### **Pollo Parmigiana 35**

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce.

#### **Scaloppine ai Funghi Porcini 34**

Pan-seared veal scaloppine sautéed with fresh porcini mushrooms in a brandy cream sauce.

#### **Filetto del giorno 50**

10 oz. Certified Black Angus filet mignon. Served with mashed potatoes and Broccolini. Ask your server for today's preparation.