

# Happy Thanksgiving

2020



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## ~Antipasto~



### **Fritto di Calamari e Gamberetti 20**

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

### **Carciofini al Forno 20**

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

### **Capesante e Porcini 22**

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 21**

Creamy burrata cheese served with seasonal fruits, pistachio brittle, and arugula salad tossed in a limoncello vinaigrette



## Zuppa & Insalata



### **Zuppa 15 (bowl)**

Pumpkin soup with coconut milk and fresh pomegranate.

### **Insalata alle Pere 18**

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

### **Insalata alla Caprese 20**

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic.

Add Prosciutto di Parma, 5

### **Insalata Di Cesare 15**

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano.

Add chicken or fried calamari, 6



## ~La Pasta~



### **Cappellacci di Manzo 34**

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 Funghi Porcini e Capesante 34**

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

### **Penne alla Vodka con Porcini 24**

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce.

Add chicken or rock shrimp 6.

### **Cappellacci di Zucca 30**

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 52**

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

### **Grigliata di pesce 52**

Grilled jumbo prawn, crab cake, diver scallop, 3oz. king salmon, 3oz. catch of the day. Topped with a lemon herb sauce. Served with arugula and cherry tomatoes.

### **Salmon al Finocchio 39**

King Chinook salmon, pan-seared and served over a bed of fennel purée, with pancetta-roasted potatoes and grilled asparagus. Topped with shaved fennel, dill and lemon zest.

### **Branzino 55**

Seabass, mixed bean stew, njuda sausage, swish chard, pea vines, and confit tomato, Chilean seabass



## ~La Carne~



### **Hand Carved Turkey Breast 40**

Herb marinated turkey breast, Giblet gravy, green beans, corn bread stuffing and garlic mashed potatoes.

### **Pollo Parmigiana 38**

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

### **Scaloppine ai Funghi Porcini 35**

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

### **Tagliata di Manzo 39**

Thinly sliced filet mignon seared medium rare. Served with fresh chopped tomato-arugula salad topped with shaved Parmigiano-Reggiano and balsamic glaze.

### **Robbie's Ribs 38**

A Robbies classic- A half-rack baby back ribs slow cooked and smothered in our homemade BBQ sauce. Served with baked potato and seasonal vegetables



## ~Pizza~



### **Diavolo Rosso Nero 22**

Tomato sauce, mozzarella, pepperoni and salame.

### **Bufalina 25**

Tomato sauce, mozzarella, bufala mozzarella and basil.

Add prosciutto di Parma, 5.

### **Filetto 26**

Mozzarella, gorgonzola and filet mignon.

### **Margherita 19**

Tomato sauce, mozzarella basil and oregano.



## ~Dolce~



### **Tiramisu 15**

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

### **Tortino al Cioccolato 17**

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

### **Cannoli 15**

A Sicilian specialty. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

### **Torta di Zucca 16**

Pumpkin cheesecake with vanilla pecan biscotti crust, with vanilla gelato.



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