

# LA CENA DI SAN SILVESTRO

*December 31, 2016*

## ANTIPASTI

### **TERRINA DI FEGATO D'OCA AL MOSCATO**

Homemade Foie Gras Terrine with Moscato wine reduction, accompanied with toasted brioche and fig jam

**32**

### **MOZZARELLA DI BUFALA E PROSCIUTTO DI SAN DANIELE**

Fresh Buffalo Mozzarella DOP from Campania, Italy and San Daniele prosciutto, served with cherry tomato salad

**18**

### **POLPO ARROSTITO CON FUNGHI E PATATE**

Roasted Mediterranean Octopus with sweet paprika and olive oil served over sautéed wild mushrooms and fingerling potatoes

**19**

### **ANATRA ALL'ARANCIA**

Warm salad of roasted Duck Magret marinated in orange-honey reduction, Juniper berries, and aromatic herbs, served with arugula salad, Belgian endive, fresh goat cheese and orange glaze dressing

**22**

### **OSTRICHE GRATINATE AL PICCANTE**

One dozen of East Coast Oysters roasted in the wood-burning oven with N'duja Calabrese and aromatic breadcrumbs of lemon zest, olive oil and oregano

**32**

### **INSALATA DI GRANCHIO E TONNO**

Fresh Dungeness Crab salad mixed with diced fresh tomatoes, parsley, and lemon-infused olive oil, served over tuna tartare with sweet garlic, and zabaglione dressing

**28**

### **OSTRICHE CRUDE CON CAVIALE E GELATINA DI LIMONE**

One dozen of Fresh East Coast Oysters served with Royal Osetra Caviar and lemon gelatin

**49**

## INSALATE

### **INSALATA PROFUMATA**

Arugula, Belgian endive, candied tomatoes, goat cheese, and Sorrento orange-infused olive oil

**14**

### **INSALATA AMALFITANA**

Octopus, cuttlefish, shrimp, arugula and heirloom tomatoes in a lemon olive oil dressing

**15**

# PASTE E RISOTTI

## **TORTELLINI CON BRODO DI CAPPONE**

Homemade fresh Tortellini pasta stuffed with prosciutto di Parma and Parmesan cheese, served in organic chicken consommé

**16**

## **PANSOTTI AL FAGIANO E FEGATO D'OCA**

Homemade fresh Pansotti pasta stuffed with pheasant confit, served with foie gras and Ramandolo wine sauce

**32**

## **CREPELLE MAR TIRRENO E SPINACI**

Homemade fresh crêpes stuffed with Mediterranean Sea Bass "Branzino", blue crab meat and sautéed spinach, served with a creamy saffron sauce

**32**

## **PAPPARDELLE CON FUNGHI E CINGHIALE**

Homemade fresh Pappardelle pasta with Porcini mushrooms and Texas Wild Boar Ragú braised in duck confit and black truffles cream sauce

**24**

## **AGNOLOTTI MANTOVANI BURRO SALVIA E TARTUFO**

Homemade fresh Agnolotti pasta stuffed with butternut squash and ricotta cheese, served with Parmesan cheese, butter and sage sauce topped with Winter Black Truffle shavings

**38**

## **SPAGHETTI CHITARRA AL NERO DI SEPPIA E MAZZANCOLLE**

Homemade fresh squid-ink infused Spaghetti pasta, served with baby calamari, Kalamata olives, Pepperoncino-infused olive oil, and roasted garlic sauce, topped with two roasted Mediterranean red shrimps

**39**

## **RISOTTO BURRATA CON OSSOBUCO AL TAURASI**

Carnaroli rice simmered in chicken stock, served with Burrata cheese, lemon zest and Veal Ossobuco braised in Taurasi wine

**45**



## **SCIALATIELLI ALLA CETARESE**

Homemade fresh Scialatielli pasta with clams, mussels, scallops, shrimp, calamari and lobster served with light grape tomato sauce and lemon zest

**35**

## **RISOTTO BURRATA E ARAGOSTA**

Carnaroli rice with Burrata cheese and lemon zest, topped with roasted Maine lobster tail, diced fresh tomatoes and capers sauce

**39**

# CARNE E PESCE

## **LOMBO DI AGNELLO ARROSTITO AL FINOCCHIO**

Roasted lamb loin encrusted with rosemary and fennel pollen served with scalloped potatoes, confit, Portobello mushrooms, and red wine reduction

**38**

## **PORCHETTA SAN SILVESTRO**

Whole deboned suckling pig, slow roasted in the wood-burning oven with aromatic herbs and spices, served with potatoes and spring onions

**34**

## **FAGIANO ALLA CREMA DI TARTUFO BIANCO**

Domestic Pheasant roasted with aromatic herbs and white wine, served with creamy white truffles sauce and Parmesan risotto

**42**

## **FILETTO D'ORATA CON SALSA AL GRANCHIO**

Mediterranean Sea Bream "Orata" pan-roasted with thyme and rosemary, topped with a jumbo lump blue crab meat sauce, and served with Black rice

**38**

## **NODINO DI VITELLO ARROSTO**

Domestic Veal Chop oven-roasted with rosemary, sage, shallots, and white wine served with truffled scalloped potatoes and grilled asparagus

**42**

## **SCAMPI E MAZZANCOLLE AL FORNO**

Langoustine "Scampi" from Scotland and Red Shrimp "Mazzancolle" from Sicily oven-roasted with thyme, chives, and lemon dressing, served over sautéed baby spinach and almonds

**50**

# DAL FORNO A LEGNA

*Specialties from our Wood-Burning Oven*

## **BISTECCA ALLA FIORENTINA**

30 oz. Hereford Porterhouse Steak, grilled in wood-burning oven with rosemary and roasted garlic

**70**

## **SOGLIOLA AL SALMORIGLIO**

Dover Sole pan-roasted with tarragon, lemon and shallots served tableside with potatoes, seasonal grilled vegetables and Salmoriglio sauce  
(Serves a minimum 2 people)

**80**

## **BRANZINO AL SALE**

Imported Mediterranean Sea Bass encrusted in rock salt and cooked in the wood-burning oven; filleted tableside  
(Serves a minimum of 2 people)

**90**

# IL DOLCE

## **TRONCHETTO AL CIOCCOLATO E FRUTTI DI BOSCO**

Italian Christmas log cake rolled with chocolate mousse  
and served with meringue and wild berry sauce

**11**

## **PANETTONE CALDO FARCITO AI FICHI CON SORBETTO AL MANDARINO**

Warm Italian specialty cake with chocolate and figs, drizzled  
with Gran Marnier liquor and served with mandarin sorbet

**11**

## **MILLEFOGLIE ALLA VANIGLIA E AMARENE**

Napoleon cake with vanilla pastry cream and Amarena  
cherry syrup, lemon zest, and whipping cream

**11**

## **SELEZIONE DI MACARON E TARTUFI AL CIOCCOLATO**

Selection of Amalfi macarons and dark chocolate Truffles

**14**

## **PASTICCERIA AMALFI**

Chef Giancarlo's selection of Italian miniature pastries:  
cannoli with ricotta cheese, chocolate horn with dark chocolate mousse,  
fruit tart, panna cotta nocciola, macaron, baba and chocolate truffle

**14**

## **BABA MIGNON CON CREMA E AMARENE**

Mini baba soaked in Limoncello liquor, topped with vanilla  
pastry cream and Amarena sour black cherries syrup

**9**

## **TORTINO AL CIOCCOLATO FONDENTE**

Melted rich dark chocolate cake served with Recioto wine sauce

**12**