

Buona Pasqua

Sunday, April 16, 2017

ANTIPASTI

Mozzarella di Bufala e Prosciutto

Buffalo Mozzarella and prosciutto di Parma served with strawberry arugula salad and balsamic vinaigrette dressing... 14

Aragoste e Arance

Maine lobster tail medallions served around an arugula lolla rossa salad, fresh orange segments and chive pink pepper dressing...18

Insalata Amalfitana

Octopus, cuttlefish, shrimp, arugula and heirloom tomatoes in a lemon olive oil dressing... 16

Bresaola Rucola e Parmigiano

Imported Beef Bresaola sliced thin and served with wild arugula salad, topped with lemon dressing and Parmesan cheese shavings... 15

Tagliere di Salumi Pasquali con Uova ai Capperi

Selection of Creminelli salumi which includes, Soppresata Calabrese, Felino salami, Truffles salami, Culatello prosciutto, Rosetta salami and pancetta, served with hard-boiled egg topped with pink pepper capers mayonnaise, arugula salad... 28 (Serves 2)

Salmone Marinato con Burrata e Finocchi

Marinated Scottish Salmon served with Burrata cheese, julienne of fresh fennel, orange segment and radicchio salad, dill olive oil and saffron aioli dressing... 16

Casatiello Pasquale

Traditional Amalfi rustic pie filled with Buffalo Mozzarella, salami, Ricotta cheese, hard-boiled eggs, sun-dried tomatoes and basil, served over a fondue of smoked Provola cheese and basil pesto... 14

PRIMI PIATTI

Lasagne della Santa Pasqua

Homemade lasagna with hearty beef ragú, béchamel, Mozzarella cheese, quail eggs, Parmesan cheese and basil pesto... 19

Ravioli di Burrata con Salsa d'Anatra

Homemade ravioli stuffed with Burrata and Ricotta cheese, served with duck confit sauce and shaved ricotta salata... 21

Tagliatelle alla Cacciatora

Homemade fettuccine served with braised Texas venison ragout in red wine and tomato sauce... 19

Spaghetti alla Chitarra Cacio Pepe e Piselli

Homemade spaghetti served with a creamy Romano pecorino cheese and black pepper sauce, fresh green pea and crispy Parma Prosciutto... 18

Agnolotti di Branzino in Salsa Corallo

Ravioli filled with roasted Mediterranean Sea Bass “Branzino”, tarragon and Ricotta cheese served with Mazzancolle shrimp sauce and fried oysters... 22

Paccheri al Ragú di Aragosta

Amalfi Paccheri pasta served with Maine Lobster ragú and creamy zucchini sauce... 22

SECONDI PIATTI

Filetto di Manzo in Crosta

Certified Hereford Beef Tenderloin “Wellington style” wrapped with puff pastry, Porcini mushrooms and black truffles pâté, rosemary roast potatoes and asparagus, beef demi glace Porto wine sauce... 36

Porchetta al Forno

Deboned domestic pig marinated with aromatic herbs, Mediterranean spices, garlic, mustard seeds and black pepper, rolled and roasted in the wood-burning oven and served with seasonal vegetables and potatoes... 28

Filetto di Dentice al Limone

Gulf Red Snapper “Dentice” fillet and roasted with lemon and oregano, served with chive mashed potatoes and asparagus... 27

Branzino Arrostito agli Spinaci

Pan-roasted Mediterranean Sea bass “Branzino” fillet, served with sautéed spinach and orange-infused olive oil, topped with roasted caramelized cherry tomatoes and balsamic vinegar... 27

Cima di Vitello alla Genovese

Oven-roasted veal breast stuffed with Parma prosciutto, wild mushrooms and fresh green pea, served with creamy polenta and Gorgonzola cheese... 28

Coniglio Farcito con Fegato Grasso e Pâtè di Maiale

Boneless Domestic rabbit stuffed with Country-style pork pâté, fresh sautéed foie gras, wild mushrooms, and candied tomatoes served with green asparagus Risotto... 29

Agnello Pasquale Arrostito al Rosmarino e Limone

Domestic whole lamb roasted in the wood-burning oven with rosemary, lemon zest and oregano, served with roasted potatoes and artichoke... 32

PER I BAMBINI

(Kid's Menu for 12 & Under)

Suprema di Pollo alla Milanese con Patate Fritte

Pan-fried chicken Milanese and French fries... 12

Penne ai Quattro Formaggi

Penne pasta served with a creamy four-cheese sauce... 12

Regina Margherita Pizza

Tomato sauce, grape tomatoes, Imported Buffalo Mozzarella, basil, extra virgin olive oil... 12

Pizza con Salame

Tomato sauce, pepperoni sliced salami, Imported Buffalo Mozzarella, basil, extra virgin olive oil... 12

I DOLCI PASQUALI

Pastiera Napoletana

Traditional Neapolitan Easter cake with Ricotta cheese, soft wheat, candied fruit and Strega liquor... 11

Babà al Rum e Crema Zabaglione

Amalfi Coast traditional sponge cake soaked in spicy Rum syrup and topped with Zabaglione pastry cream and fresh berries... 11

Colomba Pasquale al Cioccolato

Classic Italian Easter leavened cake with orange peel and chocolate cream, served with apricot sauce... 11

Torta di Panna e Fragole

Short cake with vanilla whipping cream, strawberry chutney with sugar, fresh mint and lemon... 11

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 truffles...14