

F E S T A D E L P A P À !

S u n d a y, J u n e 18th

ANTIPASTI

(Appetizers)

PROSCIUTTO DI PARMA CON FICHI AL BALSAMICO

Parma prosciutto served with fresh Mission figs drizzled
with aged-balsamic vinegar and arugula salad ...16

ARAGOSTA ALLA CATALANA

Maine lobster tail medallions tossed in olive oil, lemon and chives served in a
Martini glass with a refreshing chutney of orange segment, melon, and mango ...19

INSALATA AMALFITANA

A light and refreshing salad of octopus, cuttlefish, shrimp, arugula
and heirloom tomatoes in a lemon olive oil dressing ...16

BRESAOLA ARUGULA E PARMIGIANO

Imported Bresaola beef topped with wild arugula salad,
lemon dressing and Parmesan cheese shavings ...16

MOZZARELLA CAPRESE CON POMODORO ORGANICO

Imported Buffalo Mozzarella served with organic heirloom tomatoes,
fresh basil, extra virgin olive oil and aged-balsamic vinegar ...16

TAGLIERE DI SALUMI E FORMAGGI

Italian Style Antipasto, a selection of Italian cheeses and Mozzarella accompanied with prosciutto,
bresaola, coppa, soppressata and salami, served on a cutting board (*serves 2*)... 28

OSTRICHE GRATINATE AL PICCANTE

1 dozen East Coast oysters gratin baked in the wood-burning oven with a mixture of
bread crumbs, herbs, olive oil, lemon zest and spicy Calabrian 'Nduja sausage...29

PRIMI PIATTI

(First Courses)

LASAGNA BIANCA AL VITELLO

Homemade lasagna with hearty white veal ragout, béchamel, Mozzarella cheese and basil pesto... 18

MALTAGLIATI DI POLENTA AL SUGO DELLA DOMENICA

Homemade polenta pasta “Maltagliati” served with a typical southern Italian ragù of braised beef top round “Braciolo”, tomato sauce, red wine, fresh herbs, and topped with grated aged-ricotta salata... 19

GARGANELLI AI FRUTTI DI MARE

Homemade Garganelli pasta with a medley of mussels, clams, baby calamari, shrimp, scallops and saffron served with a lobster bisque sauce... 24

TORTELLINI DI PATATE E PANCETTA CREMA DI PARMIGIANO TARTUFATA

Large tortellini stuffed with braised Yukon potatoes, onions, pancetta, and served with creamy Parmesan sauce, crispy bacon, and shavings of summer black truffles... 24

RAVIOLI DI BRANZINO ALL'ARAGOSTA

Ravioli filled with roasted Mediterranean Sea Bass “Branzino” filet and Ricotta cheese, topped with Limoncello sauce and roasted Maine lobster meat... 24

FETTUCINE AL CINGHIALE E FUNGHI PORCINI

Homemade fettuccine pasta served with Texas wild boar ragù and Porcini mushrooms and aged-Parmesan cheese shavings... 20

PACCHERI ARTIGINALI ALL'ANATRA E TARTUFO

Artisan Paccheri pasta served with duck leg meat confit and a white truffle cream sauce... 22

SECONDI PIATTI

(Second Courses)

FRACOSTA DI MANZO AL VINO ROSSO

14oz Black Angus strip loin steak cooked to perfection in the wood-burning oven with garlic and rosemary, served with creamy spinach, truffle mashed potatoes and a red wine reduction sauce... 36

CARRÉ D'AGNELLO ALLE ERBE AROMATICHE

Domestic rack of lamb encrusted with aromatic herb paste, oven-roasted and served with truffle scalloped potatoes, asparagus, and aged-balsamic vinegar sauce... 34

IPPOGLOSSO ARROSTITO CON PATATE AL LIMONE

Alaskan halibut filet oven-roasted served with lemon, oregano, steamed potatoes, seasonal vegetables, and a black garlic olive oil sauce... 32

POLPO AI FERRI CON SCAROLA E CAPPERI

Grilled Portuguese Octopus marinated with olive oil, paprika, sea salt, and served over sautéed green endive with garlic, anchovy, capers, cannellini beans and a roasted red bell pepper sauce... 22

BRANZINO PATATE E CARCIOFI

Pan-roasted blue Mediterranean Sea Bass “Branzino” filet, served with roasted baby artichokes, fingerling potatoes and bruschetta sauce... 27

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 roasted potatoes... 29

BRANZINO AL SALE

Whole Mediterranean Sea Bass “Branzino” encrusted in rock salt and cooked in the wood-burning oven, filleted and served tableside with seasonal vegetables and potatoes (*serves 2*)... 78

PER I BAMBINI

(Kid's menu 12 & under)

SUPREMA DI POLLO MILANESE CON PATATE FRITTE

Pan-fried breaded chicken breast served with French fries... 12

PENNE AI QUATTRO FORMAGGI

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

REGINA MARGHERITA PIZZA

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

SALAME PIZZA

Tomato sauce, Salami, imported Buffalo Mozzarella, basil, and extra virgin olive oil... 12

I DOLCI

(Desserts)

TORTA ALLA MOUSSE DI CIOCCOLATO FONDENTE

Chocolate sponge cake with Godiva liquor and layered with dark chocolate mousse and served with raspberry sauce... 10

DOLCE DI PERE E RICOTTA

Ricotta cheese, caramelized pear mousse cake, and almond biscuit, drizzled with vanilla bean cream sauce... 10

BABÀ AL LIMONCELLO

A rich small leavened cake soaked in Limoncello syrup, and filled with zabaglione cream... 10

GELATO ALLE MANDORLE CON FICHI CAMELLATI

Vanilla and almond ice cream served with caramelized black mission figs and pistachio macarons... 10

CREMA BRUCIATA AL CAMELLO

Caramel crème brûlée served with fresh whipped cream and strawberries... 10