

LA CENA DI SAN SILVESTRO

December 31, 2017

ANTIPASTI

POLPO ARROSTITO CON PUNTARELLE

Roman Puntarelle Chicory salad tossed with anchovy olive oil dressing and fennel, topped with Mediterranean octopus roasted with rosemary, garlic, and fine herbs

19

CAPELANTE IN PADELLA CON CREMA DI ZUCCHINI E TARTUFO

Sea diver scallops pan-seared in olive oil and sea salt, served with baby zucchini mousse, Pioppini mushrooms and fall Burgundy black truffles

22

TERRINA DI FEGATO D'OCA AL MOSCATO

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

32

MOZZARELLA DI BUFALA E PROSCIUTTO SAN DANIELE

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

18

OSTRICHE GRATINATE PICCANTI

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

34

INSALATA DI ARAGOSTA E TONNO

Salad of Maine lobster tail medallions and seared Yellow Fin tuna served around an arugula lolla rossa salad with fresh orange segments and chive pink pepper dressing

28

OSTRICHE CRUDE CON PREZZEMOLO E LIMONE

One dozen fresh East Coast Oysters served raw in a half shell with parsley-lemon olive oil dressing

34

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 Parma prosciutto, Parmesan cheese, and 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

RAVIOLI DI BRANZINO CON SALSA DI ARAGOSTA

Ravioli filled with roasted Mediterranean Sea Bass "Branzino" filet and Ricotta cheese, topped with Limoncello sauce and roasted Maine lobster meat

32

AGNOLOTTI MANTOVANI BURRO SALVIA E TARTUFO

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

38

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 CON PORCINI E COTECHINO

Carnaroli rice with Burrata cheese and Porcini mushrooms, served with Medallion of Traditional Modena "Cotechino" with horseradish sauce

38

PAPPARDELLE CON FUNGHI E CINGHIALE

Homemade fresh Pappardelle pasta with Porcini mushrooms and Texas Wild Boar ragù braised in red wine and tomatoes

24

SPAGHETTI CHITARRA AL NERO CON VONGOLE E MAZZANCOLLE

Homemade fresh squid-ink infused Spaghetti, served with fresh Pacific Ocean Manila Clams, Pepperoncino-infused olive oil, roasted garlic sauce, and topped with two roasted Mediterranean red shrimps

39

TAGLIOLINI BURRO E SALVIA CON TARTUFO BIANCO

Homemade Tagliolini pasta served with butter and sage sauce, Parmesan cheese and topped with Alba white truffle shavings

50 HALF | 85 WHOLE

CARNE E PESCE

LOMBO DI AGNELLO ARROSTITO AL FINOCCHIO

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

38

PORCHETTA SAN SILVESTRO

Whole deboned suckling pig, slowly roasted in the wood-burning oven with aromatic herbs and spices, served with potatoes and roasted vegetables

34

ANATRA ALL'ARANCIO CON SFOGLIA AL TARTUFO

Duck leg confit glazed with orange-honey reduction, Juniper berries, and served over a puff pastry filled with Burrata cheese and black truffles

34

FILETTO DI BRANZINO CON SALSA AL GRANCHIO

Mediterranean Sea Bass "Branzino" pan-roasted with thyme and rosemary, topped with a jumbo lump blue crab meat sauce, and served with Venere Italian black rice

38

NODINO DI VITELLO ARROSTO

Domestic Veal Chop oven-roasted with rosemary, sage, shallots, white wine and served with creamy black peppercorn sauce and truffle-scalloped potatoes

42

SCAMPI E MAZZANCOLLE AL FORNO

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

55

OSSOBUCO AL TAURASI CON RISOTTO BURRATA E ZAFFERANO

Veal Ossobuco braised in Taurasi wine served with saffron Carnaroli risotto, Burrata cheese, and lemon zest parsley gremolade

45

CONTORNI (SIDES)

ROASTED SHISHITO PEPPERS ...6

RAPINI WITH ROASTED GARLIC ...5

TRUFFLE FRIES TOPPED WITH PARMESAN CHEESE ...6

ROASTED ROSEMARY POTATOES ...5

GREEN ASPARAGUS (STEAMED OR GRILLED) ...7

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

PASTICCERIA DI AMALFI

Chef Giancarlo's selection of miniature Italian pastries: Cannoli with Ricotta Cheese, Chocolate Horn with Dark Chocolate Mousse, Fruit Tart, Panna Cotta Nocciola, Macaron, Babà and Chocolate Truffle

14

TRONCHETTO AL CIOCCOLATO E FRUTTI DI BOSCO

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

11

CREMA BRUCIATA AL CARMELLO

Caramel crème brûlée served with whipped cream and fresh strawberries

9

BABÀ MIGNON CON CREMA E AMARENE

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

9

TORTINO AL CIOCCOLATO FONDENTE

Melted rich dark chocolate cake, Recioto wine sauce, and served with vanilla gelato

12

PANETTONE AL CIOCCOLATO E FICHI

Italian specialty cake with chocolate and figs filled with vanilla pastry cream, and topped with chocolate ganache

11

MILLEFOGLIE ALLA VANIGLIA E AMARENE

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

11

SELEZIONE DI MACARON E TARTUFI AL CIOCCOLATO

Selection of Amalfi macarons and dark chocolate truffles

14