

LA CENA DI SAN SILVESTRO

December 31, 2017

ANTIPASTI

TERRINA DI FEGATO D'OCA AL MOSCATO

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

32

POLPO ARROSTITO CON FUNGHI E PATATE

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

19

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

OSTRICHE CRUDE CON GELATINA DI LIMONE

One dozen fresh East Coast Oysters served raw in a half shell with lemon gelatin

34

MOZZARELLA DI BUFALA E PROSCIUTTO SAN DANIELE

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

18

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

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

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

AGNOLOTTI MANTOVANI BURRO SALVIA E TARTUFO

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

38

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 fine herbs

39

PAPPARDELLE CON FUNGHI E CINGHIALE

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

24

SPAGHETTI CHITARRA AL NERO CON TARTUFI DI MARE E MAZZANCOLLE

Homemade fresh infused squid-ink Spaghetti, served with imported fresh Sea Truffle Clams, black olives, Pepperoncino-infused olive oil, and roasted garlic sauce, topped with two roasted Mediterranean red shrimps

39

CARNE E PESCE

LOMBO DI AGNELLO ARROSTITO AL FINOCCHIO

Roasted lamb loin 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

FAGIANO ALLA CREMA DI TARTUFO BIANCO

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

42

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 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 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 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 miniature Italian 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 Recioto wine sauce served with vanilla gelato

12