

LA CENA DI SAN VALENTINO

February 13, 14, & 15, 2018

..... ANTIPASTI

FIORE DI POMODORI CON CUORE DI BURRATA

Petals of skinless organic tomatoes drizzled with cold pressed olive oil, fresh mint, radicchio, and imported Burrata cheese... 18

CAPESANTE CON MOUSSE DI RAPE ROSSE

Pan-seared sea diver scallops served with red beets and potato mousse topped with Sevruga caviar and cabernet wine reduction... 24

OSTRICHE GRATINATE CRUDE O ALL'ARANCIO

Fresh East Coast Oysters gratin with orange-infused olive oil, fresh herbs, and peppered breadcrumbs (or) Raw Oysters (1/2 Dozen)... 22 (1 Dozen)... 34

CANNONCINI DI MOZZARELLA E SAN DANIELE

Fresh Buffalo Mozzarella DOP from Campania, wrapped with San Daniele prosciutto and served with arugula salad... 16

TONNO AL BALSAMICO E FRAGOLE

Seared Blue Fin Tuna medallion served over strawberries and zucchini salad, 20-year aged balsamic vinegar, olive oil and chives dressing... 18

GRANCHIO ARROSTO DELL'ALASKA

Roasted Alaskan king crab leg served with spicy aioli dressing, Belgian endive, arugula, and shredded carrots salad... 26

ARAGOSTA E ARANCE

Maine lobster tail medallions served around an arugula lolla rossa salad with fresh orange segments and chive pink pepper dressing... 21

INSALATE

INSALATA PROFUMATA

Arugula, Belgian endive, candied tomatoes, goat cheese, Sorrento orange-infused olive oil... 12

INSALATA AMALFITANA

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

..... PASTE E RISOTTI

MEZZELUNE DI VITELLO E FEGATO D'OCA

Homemade large half-moon ravioli filled with roasted veal loin and Asiago cheese, served with foie gras and Ramandolo wine sauce... 29

SCIALATIELLI DI GIULIETTA AL GAMBERO ROSSO PICCANTE

Homemade fresh Scialatielli pasta served with roasted Mediterranean shrimp "Mazzancolle", N'duja spicy sausage and cherry tomato sauce... 32

PACCHERI DI MANZO E PORCINI

Traditional Amalfi Coast Paccheri pasta stuffed with braised beef, fine herbs and Ricotta cheese served with Porcini mushroom cream sauce... 20

AGNOLOTTI DI BURRATA AL TARTUFO NERO

Homemade ravioli filled with Burrata cheese, basil, candied tomatoes served with Parmesan sauce, and topped with black truffle shavings... 45

RISOTTO ALL'ARAGOSTA E CAVIALE DI SALMONE

Carnaroli rice simmered with lobster stock, topped with roasted Maine lobster tail and salmon roe... 32

LE ROSE DI ROMEO

Rose-shaped ravioli filled with Maine lobster and Mediterranean Sea Bass "Branzino" served with saffron sauce... 28

TROFIE AL PESTO VONGOLE E POMODORO CANDITO

Ligurian specialty twisted pasta "Trofie" served with homemade basil pesto, sautéed clams, candied tomatoes and aged-Ricotta salata... 24

..... C A R N E E P E S C E

CARRÈ D'AGNELLO AL PISTACCHIO

Oven-roasted domestic rack of lamb encrusted with pistachio rosemary butter, served with truffle-mashed potatoes, Porto wine and balsamic vinegar reduction sauce... 38

ANATRA ALL'ARANCIO CON GNOCCHI AL TARTUFO NERO

Duck leg confit glazed with orange sauce, served with homemade potato gnocchi, and served with winter black truffle cream sauce... 29

PORCHETTA DI SAN VALENTINO

Oven-roasted deboned Texas suckling pig, rolled with rosemary, sage, spices, and fennel seeds, served with scalloped potatoes, onion confit and vegetables... 32

OSSOBUCO DI VITELLO CON RISOTTO AL TARTUFO

Veal Ossobuco braised in the wood-burning oven with aromatic herbs and red wine served with Pioppini mushroom risotto and black truffle shavings... 55

FILETTO DI BRANZINO IN CROSTA DI PATATE

Fillet of Mediterranean Sea Bass "Branzino" pan-roasted with olive oil and thyme, wrapped in thin slices of Idaho potatoes, served with creamy spinach, and roasted cherry tomatoes... 34

SALMONE SELVAGGIO SCOZZESE ALLE ERBE

Pan-seared Wild Scottish Salmon filet served over zucchini mousse, steamed blue mussels, dill, and parsley pesto sauce... 29

DENTICE DEL GOLFO GRANCHIO POMODORO E ZUCCHINE

Texas Gulf red snapper fillet oven-baked and stuffed with blue crab meat and zucchini, served with smashed fingerling potatoes, pan-seared with sea salt and rosemary, topped with Limoncello sauce... 34

MEDAGLIONI DI MANZO ROSSINI

8 oz. Black Angus fillet mignon medallion pan-roasted and served with a bittersweet cherry sauce, scalloped potatoes, topped with foie gras pate... 45

DAL FORNO A LEGNA

Specialties from our Wood-Burning Oven...

BISTECCA ALLA FIORENTINA

30 oz. Hereford Porterhouse steak, grilled in the wood-burning oven with rosemary, and served with roasted potatoes, seasonal vegetables, and green peppercorn sauce... 69

POLLO ALLA DIAVOLA

Half organic chicken roasted in our wood-burning oven with aromatic herbs and peppers, served with roasted potatoes and seasonal vegetables... 26

FRACOSTA

14 oz. Hereford NY Strip Steak marinated in rosemary, garlic, and black pepper, grilled in the wood-burning oven, served with roasted potatoes, seasonal vegetables, and balsamic vinegar honey sauce... 40

SCAMPI AL FORNO

Mediterranean langoustine “Scampi” marinated with orange zest, chives and garlic olive oil, grilled in the wood-burning oven, served with eggplant croquette and arugula salad... 38

BRANZINO AL SALE

Imported Mediterranean Sea Bass “Branzino” encrusted in rock salt and cooked in the wood-burning oven, filleted and served tableside with roasted potatoes and seasonal vegetables... 90
(Serves 2 people)

SOGLIOLA AL SALMORIGLIO

Pan-roasted Dover Sole with tarragon, lemon, and shallots, and served tableside with Salmoriglio sauce (capers, olive oil, parsley, garlic and lemon), roasted potatoes and seasonal vegetables ... 75
(Serves 2 people)