

ZAMBISTRO

SUNDAY APRIL 14, 2019

5:00 PM

SIXTY DOLLARS

FIVE COURSE CHEF'S TASTING MENU

STUFFED CALAMARI

SWEET ITALIAN SAUSAGE * DOMESTIC SQUID * GRILLED & CHILLED RAPINI SALAD *
RED PEPPER VINAIGRETTE * PECORINO ROMANO CHEESE

MEROTTO VALDOBBIADENE, LA PRIMAVERA DI BARBARA, PROSECCO, VENETO

PROSCIUTTO WRAPPED SEA BASS

PROSCIUTTO DE PARMA * ITALIAN SEA BASS * SUNCHOKE PUREE * ASPARAGUS SALAD *
HEIRLOOM TOMATO

ZACCAGNINI BIANCO DI CICCIO TREBBIANO, ABRUZZO 2018

ROASTED QUAIL

DRIED CHERRY & ROSEMARY FOCACCIA STUFFING * MUSTARD GREENS * PINE NUTS *
PARMESAN * POMEGRANATE-WHITE BALSAMIC REDUCTION

VERSO, ROSSO SALENTO, PUGLIA

BISTRO BOLOGNESE

GROUND WILD BOAR * HAND ROLLED HERB GNOCCHI * CREAM * PANCETTA * WILD
MUSHROOMS * TOMATO * LEMON ZEST * PARMESAN REGGIANO

PLANATA, NERO D'AVOLA, NOTO, SICILIA, 2016

DESSERT PIZZA

FRIED DOUGH * MOSCATO MACERATED STRAWBERRIES * HONEY RICOTTA * FRESH BASIL *
BALSAMIC GLAZE

FAMIGLIA PASQUA, MOSCATO D'ASTI, PIEMONTE, 2016