

## *First Course* (choice of one)

### **Goat Cheese and Date Toast**

Whipped Goat Cheese, Date Puree, Spiced Walnuts

### **Petite Crab Cake**

Sweet Potato Strings, Greens, Red Pepper Aioli

### **Farmers Salad**

Winter Mixed Greens, Celery, Carrot, Pickled Fennel, Apple, Blue Cheese, Cider Vinaigrette

### **Beet Salad**

Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette

### **Rainbow Crudo**

Salmon, Hamachi, Tuna, Yuzu, Avocado, Spiced Mayo, Sesame, Wonton Crisps, Hawaiian Black Sea Salt

### **Beef Tartare**

Chopped Filet, Olive Oil, Saffron Aioli, Parmesan, Fresh Herbs, Fried Egg, House Cut Chips

### **Grilled Spanish Octopus**

Layered Potato-Prosciutto Lasagna, Shishito Peppers, Fennel, Roasted Pepper Ragout

## *Second Course* (choice of one)

### **Ricotta & Cauliflower Ravioli**

Sage Brown Butter, Scallion, Purple Cauliflower Giardiniera, Pistachio, Parmigiana

### **Bucatini**

Truffle, Pancetta, Shallot, Pecorino

### **Potato Gnocchi**

Lightly Seared, Dijon, Forest Mushrooms, White Wine Shallot Cream, Pecorino, Sweet Herbs

### **Rigatoni**

Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana \*can be made vegetarian

### **Seared Scallops**

Saffron Risotto, Piperade, Olive, Parmigiana, Olive Oil

### **Grilled Striped Bass**

Crispy Fingerling Potato, Asparagus, Garlic, Olives, Capers, Lemon

### **Seared Curried Cobia**

Curry Spiced Squash, Toasted Almond-Jasmine Rice, Spicy Medjool Date and Pepper Chutney

### **Southern Fried and Smoked Quail**

Creamy Polenta, Braised Swiss Chard and Pancetta, Chili-Saba Sauce

### **Duck Cassoulet**

Duck Leg Confit, Smokey Bacon, Garlic Sausage, Tarbais Beans

### **Grilled Skirt Steak**

Fried Brussels Sprout and Crispy Fingerlings, Pancetta, Chimichurri

### **Braised Short Rib**

Balsamic Red Cabbage, Potato Puree, Horseradish Crème Fraîche

## *Dessert* (a trio of)

**Peanut Butter Cheesecake** Dark Chocolate, Roasted Peanuts, Whipped Cream, Caramel

**Classic Tiramisu** Egg and Mascarpone Custard with Amaretto-Coffee Soaked Ladyfingers, Espresso Anglaise

**Chocolate Terrine** Brandied Cherries, Hazelnuts, Salted Caramel Sauce

*-La Fia-*  
BISTRO

*Restaurant Week Dinner*

## *Sparkling*

<b>Bianca Vigna Prosecco, Italy</b> - Hints of Pear, and Apple, Creamy & Melon	12
<b>Lucein Albrecht Cremant d'Alsace, France</b> - Sparkling Rose of Pinot Noir	15

## *Whites*

<b>Lucien Albrecht Gewurztraminer, Germany</b> - Aromas of Honey, Lemon, Tropical Fruit, Spice	15
<b>Costamolino, Vermentino, Italy</b> - Evergreen, Herbs, Pine, and Fruit	11
<b>Patient Cottat, Sauvignon Blanc, France</b> - Wood Barrel, Currant, Grapes, Passion Fruit	12
<b>Thomas Henry Chardonnay, Napa</b> - Fennel, Green Apple, White Flowers, Pear, Hints of Oak	15
<b>Zocker, Gruner Veltliner, Edna Valley</b> - Crisp, Medium Body, Clean Minerality, Peppery Finish	11
<b>Red Tail Ridge Riesling, Finger Lakes</b> - Ginger, Nutmeg, Lime Zest, Spicy Acidity	11
<b>Allen Scott Sauvignon Blanc, New Zealand</b> - Pomegranate, Passionfruit, Citrus, Herbacious	12
<b>Elena Walch Pinot Grigio, Alto Adige DOC</b> - Delicious, White Peach, Juicy Pear	16
<b>Nisia Verdejo, Spain</b> - Bright, Crisp, Apples, Pears, Evergreen	12
<b>La Caña Rias Baixas Albariño, Spain</b> - Pineapple, Mango	13
<b>Andre Bonhomme Viré-Clessé, Burgundy, France</b> - Quince and Citrus Peel, Tangy Acidity	16

## *Beers*

<b>Miller Lite</b> 4.7%	5
<b>Amstel Light</b> 3.5%	5
<b>Allagash White</b> 5%	7
<b>New Amsterdam Fat Tire</b> 5.2%	6
<b>Woodchuck Hard Cider</b> - Semi Dry 5%	6
<b>Yuengling Lager</b> 4.4%	5
<b>Victory Pils</b> 5.3%	6
<b>Brooklyn Brown Ale</b> 5.6%	6
<b>Bells Two Hearted Ale</b> 5.6%	7
<b>North Coast Old Rasputin</b> 9%	9
<b>Stone Ripper Pale Ale</b> 5%	6
<b>Big Oyster Hammerhead IPA</b> 6.5%	7
<b>Rodenback Alexander Sour Red Ale</b> 5.6%	6
<b>Founders Blushing Monk Raspberry Belgian Ale</b> 9.2%	9

## *Rosés*

<b>Hess Shirtail Ranches</b> - Savory and Complex, California	12
<b>Conde Villar Vinho Verde Rosé, Portugal</b> - Mineralic, Fresh Berries, Fizzy Goodness	10
<b>Sabine Bieler Père &amp; Fils, Coteaux d'aix-en-provence</b> - Blend of Grenache and Syrah	12

## *Reds*

<b>Giuliano Rosati DOC Chianti</b> - Super Tuscan, Sangiovese, Colorino, Merlot, Cabernet Sauvignon	14
<b>Castillo de Jumilla, Monastrell, Spain</b> - Mature Fruit, Cherries and Blackberries	10
<b>Annabella, Pinot Noir, Russian River</b> - Cherry, Plum, Pepper, Nutmeg, Vanilla	14
<b>La Madrid Malbec, Argentina</b> - Spicy, Aromas of Blackberry, Spice, Lavender	12
<b>B-Side Cabernet, Napa</b> - Rich, Deep, Aromas of Blackberry, Sweet Tobacco, Caramel	14
<b>Domaine Lafage Tessellae Carignan Vieilles Vignes, France</b> - Full-Body, Ripe, Blackberry, Plum	14
<b>Donati, Central Coast, California</b> - Bordeaux Blend of Merlot, Cabernet Sauv, Malbec	12
<b>Cardedu 'Caladu' Cannonau di Sardegna, Italy</b> - Spicy, Smoky, Fleshy Fruit and Dusty Tannins	14
<b>Gundlach Bundschu Mountain Cuvée, Sonoma</b> - 73% Merlot, 22% Cab Sauv, Earthy, Herby	12
<b>Carol Shelton Monga Zinfandel, Cucamonga, California</b> - Red Fruit, Vanilla, Caramel, Oak	15
<b>Odette Estate 'Adaptation</b> - Cabernet Sauvignon, Napa Valley	20

## *Hand Crafted Cocktails*

12

<b>Old Fashioned</b> - Bourbon, Bitters, Orange Peel, Muddled Sugar, Luxardo Cherry
<b>Merchant</b> - Rye, Honey, Amaro Ramazzotti, Walnut Liquor, Angostura Bitters
<b>Market Manhattan</b> - Bourbon, Cherry Walnut Bitters, Amaro Averna
<b>Red Samurai</b> - Vodka, Yuzu, Pomegranate Puree, Cucumber Slice
<b>The Sipper</b> - Rye, Blackberry, Saint Germain, Rosemary Smoke, Egg White
<b>Market Mai Tai</b> - White Rum, Dark Rum, Spiced Rum, Amaretto, Pineapple, Bitters, Mint
<b>6th District</b> - Gin, Yellow Chartreuse, St. Germain, Grapefruit Juice, Rosemary Syrup
<b>Lincoln Street</b> - Bourbon, Pomegranate, Aperol, Lemon
<b>Andrew's Grapefruit Crush</b> - Vodka, Cointreau, Fresh Squeezed Grapefruit
<b>Perfect Margarita</b> - Reposado Tequila, Cointreau, Lime, Fresh Squeezed

*- La Fia -*  
BISTRO  
*Bar*