il piatto
restaurant

Merry Christmas

ENJOY A CHOICE OF ANTIPASTI, PASTA,
PIATTO PRINCIPALE, & DESSERT

$74.95

Antipasti

CALAMARI FRITTI
Fried Squid, Tartar Sauce, Spicy Tomato Sauce

IL PIATTO SALAD
Marinated Smoked Salmon, Espelette Pepper, Shaved Fennel, Orange Segments & Olive Oil (GF)

BURRATA MOZZARELLA
Prosciutto di San Daniele (GF)

ARANCINI
Fried Risotto Balls Stuffed w/ Mozzarella, Mushrooms, & Truffle Oil; Served w/ a Tomato Cream Sauce (V)

BEET SALAD
Red & Golden Beets w/ Orange Segments, Toasted Almonds, & Balsamic Vinaigrette, Canna de Cabra (V, GF)

Pasta

PAPPARDELLE BOLOGNESE
Beef & Pork Ragu

BUCATINI CACIO E PEPE
Pecorino Romano, Black Pepper (V)

GNOCCHI
Potato Dumpling, Porcini Sauce, Mixed Mushrooms (V)

RAVIOLI DI SPINACI
Stuffed w/ Spinach & Ricotta in Tomato Cream Sauce (V)

RIGATONI ALLA PANNA
Pork, Cream & Broccoli Rabe Ragu w/ Truffle Oil

LINGUINE PESCATORE
Clams, Mussels, Shrimp, Calamari, Cherry Tomatoes, White Wine Sauce

Piatto Principale

MELANZANE PARMIGIANO
Eggplant Parmesan, Linguine Pomodoro (V)

POLLO IN PADELLA
Pan-Seared Chicken Breast w/ Creamy Mashed Potatoes, Spinach & Red Wine Sauce (GF)

SALMONE IN PADELLA
Saffron Sauce, Caponata Vegetables

COSTINE
Braised Beef Short Ribs, Spinach, Polenta

BRANZINO
Corn Puree, Baby Carrots, Broccoli Rabe & Micro Greens (GF)

POLLO PARMIGIANO
Chicken Parmesan, Linguine Pomodoro

Dessert

VANILLA PANNA COTTA
Vanilla Egg-Free Custard, Strawberry Puree, Orange Segments, Mint

BRULEE CHEESECAKE
Italian Cheese Blend, Amaretto Cookie Crust, Strawberry Puree

CHOCOLATE MOUSSE TART
Dark Chocolate Mousse, Tart Shell

TIRAMISU
Espresso, Vincenzi Coffee Liquer, Amaretto Soaked Savoiardi Cookies,

V - Vegetarian | GF - Gluten Free | Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.