

EASTER SUNDAY ALL DAY MENU



ANTIPASTI

CALAMARO IN UMIDO ... 17

Sautéed calamari, tomatoes & Nduja pesto w/ almonds, capers, raisins, black olives, scallions & fresh herbs

CARPACCIO DI PESCE SPADA AFFUMICATA...18

House smoked swordfish carpaccio, orange segments, piopini mushrooms, frisse salad, fennel & dill, capers, honey/mustard dressing

POLPO ALLA GRIGLIA...19

Slow cooked octopus grilled & served over fava puree, garnished with smoked pearl onions

CAPELANTE IN PADELLA ... 19

Pan seared sea scallops w/ cauliflower cream & truffle oil drizzle, dehydrated prosciutto

CARPACCIO DI BARBABIETOLA ...16

Gold & red beets thinly sliced, micro greens, honey mustard, pistachio, cheese mousse, homemade strawberry preserve, basil tuile

SOUP & SALADS

ZUPPA DI PESCE ...16

Seafood soup with monkfish, shrimp and calamari, served with toasted garlic crostini

LA TOMATE CAESAR...14

Our much-loved version of this classic salad, creamy dressing, anchovy paste, garlic, Parmesan, croutons

INSALATA MISTA...14

Mixed greens, radicchio, radishes, herbs, & cherry tomatoes, honey/balsamic vinaigrette

PRIMI

RAVIOLI...28

Home-made ravioli, stuffed w/ swiss chard, ricotta & parmesan, sage, brown butter sauce

FETTUCINE CON RAGU DI FUNGHI MISTI...29

Fettuccine pasta w/ mixed mushroom ragu: shiitake, oyster & regular, truffle flavored, shaved ricotta salata

RISOTTO ALLO ZAFFERANO CON GAMBERI E ASPARAGI ...35

Saffron flavored risotto w/ asparagus, & shrimp

RAGU BOLOGNESE ... 27

Home-made tagliatelle, Bolognese style beef ragout with choice of home made pasta: fettuccine, linguine, cassarece

CAVATELLI DI RICOTTA, SALSICCIA E BROCCOLI...28

Home-made cavatelli with fresh ricotta, spicy sausage, broccoli & garlic

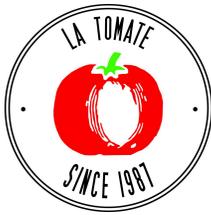
RAGU DI FARAONA ...29

Braised guinea hen, bone out, onions, celery, tomatoes, white wine & herbs served with home-made pappardelle

PASTA AL NERO CON ASTICE ... 37

Squid ink linguine with half lobster, cherry tomatoes, lobster stock, lemon zest & thyme

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SECONDI

AGNELLO AL FORNO...39

Roasted boneless leg of lamb w/ herbs, red wine, au jus, served w/ potatoes & pan seared baby fennel

FILETTO STECCATO...39

Pan-seared beef tenderloin wrapped with pancetta & sage, potatoe confit, heirloom carrots, brown sauce & red wine reduction

POLLO ALLA CACCIATORA ...30

Frenched chicken breast, cacciatora style, onions, tomatoes, red wine, oyster mushrooms, herbs, served over truffle flavored potatoe "vellutata"

RANA PESCATRICE STECCATA...38

Pan-seared monkfish wrapped with Prosciutto di Parma and sage over lentil pure, vegetable brunoise, citrus, sweet peppers & squid ink toile

SALMONE IN PADELLA AGLI AGRUMI ...36

Pan seared salmon w/ honey, thyme, orange, served w/ fava, leeks, onions & potato puree

FILETTO DI ORATA AL FORNO CON VERDURE E PATATE...38

Baked royal dorade served with fingerling potatoes, green beans, onions, cherry tomatoes, black olives, capers, side of leek, spinach & zucchini, onions & chives sauce

CONTORNI ...8

Pan-seared heirloom carrots, black garlic mayo; OR Asparagus; OR broccoli, olive oil, 'peperoncino'; OR fingerling potatoes w/ bell pepper coulis

BRUNCH SPECIALS (SERVED UNTIL 3:30 P.M.)

FRITTATA CON FUNGHI E PATATE...25

Frittata of mushrooms, potatoes, onion, Parmigiano, topped w/ mixed green salad & fresh ricotta

POLLO ALLA MILANESE "BISMARCK"...26

Breaded chicken breast topped w/ fried egg, fingerling potatoes

BENEDETTO...23

Eggs Benedict, brioche bread, Prosciutto di Parma OR Smoked Salmon (24) creamy spinach & bell peppers, Hollandaise sauce

DESSERT SPECIAL

COLOMBA PASQUALE...15

Traditional Easter cake w/ almonds and raisins, chocolate syrup and home made zabaione sauce

WINE SPECIALS

NEBBIOLO DOC, IL PRINCIPE, LANGHE...BOTTLE ...60 GLASS...15

A brilliant garnet red, notes of violet, red fruits, plums & fine spices with soft tannins

GAVI, GRIFO DEL QUARTARO, ENRICO SERAFINO...BOTTLE...60...GLASS 15

100% Cortese grape, Gavi di Gavi, on the nose floral aromas along with stone fruits, on the palate minerality with a nice balanced long finish

Consuming raw or undercooked meats, pork, poultry, seafood, or eggs may increases your risk for food illness