

VALENTINE'S MENU (2026)

Antipasti / Appetizers

CALAMARO IN UMIDO...16

- Sautéed calamari, tomatoes & Nduja pesto with almonds, capers, raisins, black olives, scallions & herbs •

POLPO ALLA GRIGLIA...18

- Slow cooked octopus grilled & served over fava puree, drizzle of cooked grape must •

CARPACCIO DI SALMONE...17

- Smoked salmon, grapefruit brulee', paddlefish caviar, micro celery, pickled shallots, honey mustard •

CAPELANTE SCOTTATE ALLA CREMA DI PATATE TARTUFATE...19

- Pan seared sea scallops served over truffled potatoe cream, dehydrated prosciutto garnish •

CARPACCIO DI BARBABIETOLA...16

- Gold & red beets thinly sliced, micro greens, honey mustard, pistachio, cheese mousse, strawberry confit, basil tuile •

PROSCIUTTO DI PARMA CON PARMIGIANO REGGIANO E CONFETTURA DI FICHI...18

- Parma prosciutto with Parmigiano Reggiano & home-made fig preserve •

MOZZARELLA DI BUFALA CON PEPERONI ARROSTITI...17

- Bufalo mozzarella served over marinated roasted bell peppers with e.v.v.o. capers, parsley •

Insalate e Zuppe / Soup & Salads

VELLUTATA DI BARBABIETOLA...14

- Red beet vellute with gorgonzola mousse & mint •

LA TOMATE CAESAR...14

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

INSALATA MISTA ...14

- Mixed greens, frisee salad, radicchio, fresh herbs, cherry tomato, radish, pomegranate seeds, honey/balsamic dressing •

Dessert Specials

TARTINA AL CIOCCOLATO...15

- Chocolate Mousse tart garnished w/ edible gold leaf •

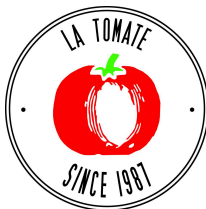
FRUTTA MISTA CON ZABAIONE E CIOCOLATA ...16

- Mixed berries, zabaione sauce & chocolate syrup drizzle •

"BACI PERUGINA" CHOCOLATE...10

- Four pieces of Baci (which means "kisses") Perugina dark chocolate with hazelnut. Read the message when you unwrap! •

Info & Reservation 202-667-55-05, info@latomatebistro.com 1701 connecticut ave, N. W. ,
Washington D. C. 20009



Primi / Pasta

CACIO E PEPE... 28

- *Homemade linguini, pecorino Romano cheese, toasted black pepper, poached free-range organic brown egg, pickled truffles •*

RAVIOLI...29

- *Home-made ravioli style pasta stuffed w/ Swiss chard, ricotta & Parmesan cheese, sage, brown butter, sauce ricotta cheese •*

RISOTTO ALLA BARBABIETOLA E GORGONZOLA DOLCE...29

- *Velvety beet risotto with mild gorgonzola and mascarpone cheese •*

RAGU BOLOGNESE OR CALABRESE...28

- *Beef Bolognese style ragout - Choose one: home-made egg fettuccine OR linguini OR casarecce OR rigatoni- •*

CAVATELLI DI RICOTTA, SALSICCIA E BROCCOLI...29

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

RAGU D'ANATRA CON PAPARDELLE....34

- *Home-made papardelle pasta with duck meat, garlic, onions, tomatoes, chicken stock, red wine, herbs & cinnamon, grated pecorino cheese •*

PASTA AL NERO CON ASTICE...37

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

Secondi / Entrée

FUNGHI E VERDURE ...29

- *Stewed trio of mushrooms: oyster, shiitake, regular, w/ onions, carrots, tomatoes, topped w/ sautéed spinach, sliced potatoes(vegan) •*

COSTATINE DI MANZO BRASATO...38

- *Boneless beef short ribs braised w/ onions, tomatoes, celery & carrots served over polenta •*

AGNELLO SCOTTADITO...40

- *Lamb chops, served with sautéed & sliced mixed grilled vegetables & onions, fingerling potatoes, red pepper coulis, oregano & black garlic mayo •*

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 •*

SALMONE AGLI AGRUMI...37

- *Pan-seared salmon fillet, thyme, orange, honey, served over fava, leeks & potato puree •*

TONNO CON SALSIA DI CIPOLLE PERLE AFFUMICATE...39

- *Grilled tuna fillet over spinach & zucchini coulis with a sauce of pearl smoked onions, honey, spices and herbs, white wine, vinegar and orange peel •*

CONTORNI ...8

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

Cocktail Special

THAT'S AMORE...16

- *Bombay Sapphire gin, Luxardo, dash of Campari, Maraschino juice & simple syrup •*

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