



Christmas Eve a la Carte Menu

Antipasti

ALICE MARINATE...17

Marinated, unsalted anchovies, served w/ frisse salad, marinated piopini mushrooms, honey mustard vinaigrette, garnished with orange segments

CARPACCIO DI SALMONE...16

House smoked salmon, grapefruit brulee', paddlefish caviar, micro celery, pickled shallots, honey mustard

CAPELANTE SU CREMA DI ZUCCA ...18

Pan seared sea scallops over puree of butternut squash flavored, cinnamon, served with dehydrated prosciutto

POLPO ALLA GRIGLIA...19

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

GAMBERI CON CARICOFI AL VINO BIANCO...19

Baby artichokes sautéed with shrimp, herbs & white wine

CALAMARO IN UMIDO...17

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

CARPACCIO DI BARBABUETOLA...16

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

BURRATA CON PEPERONI ARROSTITE...18

Burrata served over roasted bell peppers tossed in with e.v.v.o, capers, parsley

PROSCIUTTO CON PARMIGIANO REGGIANO E FICHI...19

Parma prosciutto & Parmigiano Reggiano cheese, home-made fig preserve

TAGLIERE DI FORMAGGI...29

Three cheeses: Sottocenere (truffle infused), La Tur ("creme fraiche), Gran Mugello (explosive flavor) served with home-made jams & crostini bread)

Insalate e Zuppa

ZUPPA DEL GIORNO...14

soup of day

LA TOMATE CAESAR...14

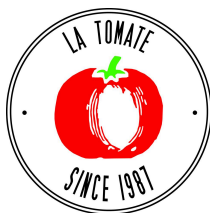
Our much-loved version of this classic salad, creamy dressing, anchovy paste, garlic, Parmesan

INSALATA MISTA...13

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

Cin Cin For a Great Holiday Season !

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



Primi

CACIO E PEPE... 27

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

RISOTTO ALLA MONZESE...32

Saffron risotto with sausage, porcini mushrooms, shallots, Parmesan cheese & truffle essence

DUETTO DI RAVIOLI ALLA PARMIGIANA ...32

Home-made ravioli duet: stuffed with butternut squash, amaretti cookies, Parmesan and the other w/ Swiss chard, ricotta & Parmesan, brown butter & sage sauce

RAGU DI FARAONA ...34

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

CAVATELLI CON CREMA DI PISELLI E ASTICE...36

Cavatelli fresh pasta with ricotta, a trio of peas: peas & snow peas, tossed in with cream of peas & lobster meat

RAGU BOLOGNESE OR CALABRESE...25

Beef Bolognese style or spicy ground pork ragout - served with choice one: home made: egg fettucine OR linguine OR rigatoni

Secondi

MEDAGLIONI DI MAIALE CON MOSTARDA DI CREMONA...38

Pan seared pork medallions; mixed fruits infused with spicy mustard in syrup & potatoes

AGNELLO SCOTTADITO...39

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

FILETTO STECCATO...39

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

FILETTO DI ORATA CON SALSA DI SPINACI E ZUCCHINE...37

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...35

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

PESCE SPADA ALLA GHIOTTA ...36

Grilled swordfish, sauce of onions, tomatoes, celery, green olives, capers & pine nuts served over "polenta cremolata"

Dessert Special

PANDORO CON ZABAIONE E CIOCCOLATA...14

Traditional Christmas cake served w/ zabaione sauce & chocolate syrup

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