THANKSGIVING MENU

Antipasti (Appetizers)

CAPESANTE IN PADELLA...18
Pan seared sea scallops over cauliflower puree flavored with truffle oil garnished with dehydrated prosciutto

POLPETTA DI SALMONE CON SALSA DI SPINACI E ZUCCHINE...19
Salmon cake with onions & chives, topped with pickled shallots, capers, over spinach and zucchini coulis

POLPO GRIGLIATO ...18
Slow-cooked octopus grilled and served over fava puree, garnished wiith smoked pearl onions, marinated herbs & orange peel

I FRESCHI ...17
Choice: burrata ($19) mozzarella OR bufala over roasted bell peppers, capers, e.v.o.o

CARPACCIO DI PESCE SPADA AFFUMICATA...18
House smoked swordfish carpaccio, orange segments, piopini mushrooms, frisse salad, fennel & dill, capers, honey/mustard dressing

CARPACCIO DI BARBABIETOLA...16
Gold and red beets thinly sliced, micro greens, honey mustard, pistachio, cheese mousse, homemade strawberry preserve, basil tuile

Zuppa e Insalate (Soup & Salads)

ZUPPA DI PESCE ...16
Seafood soup with monkfish, shrimp and calamari, served with toasted garlic crostini

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

INSALATA MISTA ...14
Mixed greens, frisee salad, radicchio, fresh herbs, cherry tomato, radish, pomegrante seeds, honey/balsamic dressing

Prosciutto Bar

PROSCIUTTO DI PARMA E PARMIGIANO....18
Parma Prosciutto served with Parmigiano Reggiano, homemade fig preserve

PROSCIUTTO DI PETTO D' ANATRA
Thinly sliced duck prosciutto served with buffalo mozzarella, arugula, fresh raspberry

TAGLIERE DI FORMAGGI ...27
Three cheeses: Sottocenere (truffle infused), La Tur (creme fraiche), Parmigiano Reggiano served with home-made jams and crostini bread)

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

LA TOMATE
SINCE 1997

Primi (Pasta)

CACIO E PEPE... 28
Homemade linguini, pecorino Romano cheese, toasted black pepper, poached free-range organic brown egg, pickled truffles

DUETTO DI RAVIOLI ALLA PARMIGIANA ...30
Home-made ravioli duet: stuffed with butternut squash, amaretti cookies, Parmesan and the other with Swiss chard, ricotta & Parmesan, brown butter & sage sauce

RAGU BOLOGNESE OR CALABRESE...27
Classic Bolognese style beef OR pork ragout served with home made tagliatelle or rigatoni

Cavatelli fresh pasta with ricotta, peas & snow peas, tossed in with cream of peas

RISOTTO ALLA MONZESE..29
Risotto with sausage, porcini mushrooms, shallots, truffle essence, Parmesan cheese

PASTA AL NERO...29
Squid ink-infused home-made linguine, shrimp, tomato sauce, orange zest, saffron, white wine

SPAGHETTI DI GRAGNANO CON ASTICE...37
Squid ink linguine with half lobster, cherry tomatoes, lobster stock, lemon zest & thyme

Secondi (Entrée)

IL TACCHINO...38
Amish Heritage roasted turkey, marinated with orange, garlic and rosemary, served with baked potatoes OR bread stuffing, asparagus, butternut squash puree

AGNELLO SCOTTADITO...39
Grilled lamb chops served with fingerling potatoes, grilled mixed vegetables sautéed with onions, red bell pepper coulis, black mayo

FILETTO STECCATO...39
Pan-seared beef tenderloin wrapped with pancetta and sage, potato confit, heirloom carrots, brown sauce & wine reduction

SALMONE IN PADELLA ALL' ARANCIA...35
Pan seared salmon, honey, thyme and orange sauce, served with fava, potato and leek 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, chive sauce

BRANZINO CON CARCIOFI AL PROFUMO DI MENTA ...36
Fresh branzino fillet sautéed with fresh baby artichokes, shallots, parsley, mint, white wine over poached potatoes

Dessert Special

PANETTONE E ZABAIONE ...16
Traditional Italian holiday cake served with home-made zabaione, chocolate sauce,

TIRAMISU DI ZUCCA...12
Inspired by the season of Thanksgiving: tiramisu with mascarpone cheese, mashed butternut squash, amaretti cookies, dipped in coffee

1701 Connecticut Avenue, N.W., Washington, D.C. 20009