



New Year's Eve Menu 2025

Antipasta

CARPACCIO DI PESCE SPADA AFFUMICATA...19

- 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 SCOTTATE ALLA CREMA DI TARTUFO...19

- Pan seared sea scallops served over truffled potatoe cream, sprinkle of toasted hazelnuts & grated guanciale •

COTECCHINO CON LENTICCHIE...18

- Traditional pork sausage served w/ warm lentils, mushroom cream •

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) •

BURRATA CON PEPERONI ARROSTITE...18

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

CARPACCIO DI MANZO MARINATO AGLI AGRUMI...

- Beef carpaccio marinated with grated orange peel, served with greens & shaved Parmesan •

CARPACCIO DI BARBABIETOLA...16

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

Insalate e Zuppe

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, croutons •

INSALATA MISTA ...14

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

Wine Specials

PECCHENINO LANGHE, CHARDONNAY...BOTTLE...60

- Straw yellow in color w/ fresh floral aromas, citrus fruits.... •

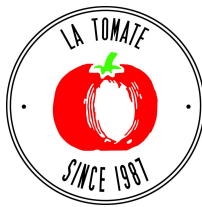
BARBARESCO, RISCOSSA, 2019, PIEMONTE, ITALY...BOTTLE...80

- All wild strawberry and resolved tannin.... •

LAURENT PERRIER, LA CUVÉE BRUT CHAMPAGNE...BOTTLE...85

- A unique style: freshness, elegance & purity... •

CONSUMING RAW OR UNDERCOOKED MEATS, PORK, POULTRY, SEAFOOD, OR EGGS MAY INCREASES 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 •*

DUETTO DI RAVIOLI ALLA PARMIGIANA ...30

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

RISOTTO CON RADICCHIO TARDIVO E GORGONZOLA DOLCE...30

- *Risotto w/ Parmesan cheese, thyme, radicchio tardivo & sweet gorgonzola •*

RAGU D'ANATRA CON PAPARDELLE....35

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

CAVATELLI DI RICOTTA, SALSICCIA E BROCCOLI...28

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

TAGLIOLINI FRESCHI ALL'ASTICE, BISQUE PROFUMATA E POMODORINI CONFIT...37

- *Home made fettuccine w/ lobster bisque & confit of cherry tomatoes •*

Secondi

OSSOBUCO DI CERVO...39

- *Braised venison ossobuco w/ onions, tomatoes, white wine & herbs served over polenta •*

AGNELLO SCOTTADITO...38

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

FILETTO DI MANZO AL PEPE VERDE...39

- *Beef tenderloin w/ green peppercorn sauce & cognac, layered potatoes w/ red wine •*

PESCATRICE ALLA MARINARA...38

- *Fresh monk fish sautéed with leeks cherry tomatoes, white wine, chives, basil, lobster stock, fingerling potatoes, topped w/ head on shrimp served over riso venere (black rice) •*

FILETTO DI ORATA CON VERDURE...37

- *Baked royal dorade fillet served w/ fingerling potatoes, green beans, onions, cherry tomatoes, black olives, capers; side of zucchini & spinach sauce •*

Contorni

PAN-SEARED HEIRLOOM CARROTS, BLACK GARLIC MAYO; OR SAUTÉED SPINACH W/ GARLIC; OR BROCCOLI, OLIVE OIL, 'PEPERONCINO'; OR FINGERLING POTATOES W/ BELL PEPPERS COULIS ... 8

Dessert Special

PANETTONE E ZABAIONE ...16

- *Traditional Italian holiday cake served w/ zabaione, chocolate sauce, mixed berry coulis •*

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