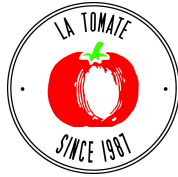


EASTER SUNDAY ALL DAY MENU



ANTIPASTI (APPETIZERS)

CALAMARO IN UMIDO ... 17

Sautéed calamari, tomatoes & Nduja pesto with almonds, capers, raisins, black olives, scallions and 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 over cauliflower cream and 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

PROSCIUTTO DI PARMA CON PARMIGIANO REGGIANO E CONFETTURA DI FIGHI ... 19

Parma prosciutto with Parmigiano Reggiano & home-made fig preserve

I FRESCHI ... 18

Choice: mozzarella OR bufala OR burrata, with roasted bell pepper, capers, evvo

ZUPPA E INSALATE (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 and cherry tomatoes, honey/balsamic vinaigrette

PRIMI (PASTA)

RAVIOLI...28

Home-made ravioli, stuffed with Swiss chard, ricotta and parmesan, sage, brown butter sauce

FETTUCCINE CON RAGU DI FUNGHI MISTI...29

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

RISOTTO ALLO ZAFFERANO CON GAMBERI E ASPARAGI ...35

Saffron flavored risotto with asparagus and 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

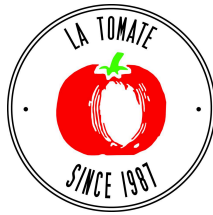
RAGU DI FARAONA ...29

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

1701 Connecticut Avenue, N.W., Washington, D.C. 20009, Telephone 202-667-5505 Email: info@latomatebistro.com



SECONDI (ENTRÉES)

AGNELLO AL FORNO...39

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

FILETTO STECCATO...39

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

MEDAGLIONI DI MAIALE CON SALSA DI FICHI...36

Pan seared pork medallions, figs and honey sauce, side of asparagus, and yogurt

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 with honey, thyme, orange, served over fava, leeks, onions and 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, chives sauce

CONTORNI (SIDES)...8

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

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

FRITTATA CON FUNGHI E PATATE...25

Frittata of mushrooms, potatoes, onion, Parmigiano, topped with mixed green salad and fresh ricotta

POLLO ALLA MILANESE "BISMARCK"...26

Breaded chicken breast topped with fried egg, fingerling potatoes

BENEDETTO...23

Eggs Benedict, brioche bread, Prosciutto di Parma, creamy spinach, bell peppers, Hollandaise sauce

** OR with Smoked Salmon (24) **

DESSERT SPECIAL

COLOMBA PASQUALE...15

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

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