

# F E S T A D E L P A P À !

S u n d a y, J u n e 17<sup>th</sup>

## ANTIPASTI

*(Appetizers)*

### PROSCIUTTO DI PARMA CON FICHI AL BALSAMICO

Parma prosciutto served with fresh Mission figs drizzled with aged-balsamic vinegar and arugula salad... 16

### ARAGOSTA ALLA CATALANA

Maine lobster tail medallions tossed in olive oil, lemon and chives served in a Martini glass with a refreshing chutney of orange segment, melon, and mango... 19

### INSALATA AMALFITANA

A light and refreshing salad of octopus, cuttlefish, shrimp, arugula and heirloom tomatoes in a lemon olive oil dressing... 16

### BRESAOLA ARUGULA E PARMIGIANO

Imported Bresaola beef topped with wild arugula salad, lemon dressing and Parmesan cheese shavings... 16

### MOZZARELLA CAPRESE CON POMODORO ORGANICO

Imported Buffalo Mozzarella served with organic heirloom tomatoes, fresh basil, extra virgin olive oil and aged-balsamic vinegar... 16

### TAGLIERE DI SALUMI E FORMAGGI

Italian Style Antipasto, a selection of Italian cheeses and Mozzarella accompanied with prosciutto, bresaola, coppa, soppressata and salami, served on a cutting board (*serves 2*)... 28

### OSTRICHE GRATINATE AL PICCANTE

1 dozen East Coast oysters gratin baked in the wood-burning oven with a mixture of bread crumbs, herbs, olive oil, lemon zest and spicy Calabrian 'Nduja sausage... 29

### FRITTURA DI CALAMARETTI E GAMBERI

Texas gulf baby calamari and head-on shrimps lightly fried and served with saffron aioli sauce and lemon... 18

## PRIMI PIATTI

*(First Courses)*

### LASAGNA BIANCA AL VITELLO

Homemade lasagna with hearty white veal ragout, béchamel, Mozzarella cheese and basil pesto... 18

### PAPPARDELLE AL SUGO D'OSSOBUCO

Homemade fresh Pappardelle pasta with Braised veal Ossobuco with Taurasi wine and aromatic herbs... 19

### SPAGHETTI NERI AI FRUTTI DI MARE

Homemade squid ink infused spaghetti with a medley of mussels, clams, baby calamari, shrimp, scallops and saffron served with a lobster bisque sauce... 24

### MEZZELUNE DI VITELLO CON CREMA DI PARMIGIANO TARTUFATA

Homemade half-moon ravioli stuffed with braised veal and Asiago cheese, served with creamy Parmesan sauce, crispy bacon, and shavings of summer black truffles... 27

### RAVIOLI DI BRANZINO ALL'ARAGOSTA

Ravioli filled with roasted Mediterranean Sea Bass "Branzino" filet and Ricotta cheese, topped with Limoncello sauce and roasted Maine lobster meat... 24

### FETTUCINE AL CINGHIALE E FUNGHI PORCINI

Homemade fettuccine pasta served with Texas wild boar ragú and Porcini mushrooms and aged-Parmesan cheese shavings... 20

### PACCHERI AL SUGO DELLA DOMENICA

Artisan Paccheri pasta served with a typical southern Italian ragú of braised beef topped round "Bracirole", tomato sauce, red wine, fresh herbs, and topped with grated aged-ricotta salata... 19

## SECONDI PIATTI

*(Second Courses)*

### TAGLIATA DI FILETTO DI MANZO AL PEPE VERDE

Chateaubriand Black Angus fillet mignon pan-roasted with rosemary, olive oil and garlic, served with green peppercorn and brandy cream sauce... 34

### CARRÉ D'AGNELLO ALLE ERBE AROMATICHE

Domestic rack of lamb encrusted with aromatic herb paste, oven-roasted and served with truffle scalloped potatoes, asparagus, and aged-balsamic vinegar sauce... 34

### IPPOGLOSSO ARROSTITO CON PATATE AL LIMONE

Alaskan halibut filet oven-roasted served with lemon, oregano, steamed potatoes, seasonal vegetables, black olives and baby calamari sauce... 32

### POLPO AI FERRI CON SCAROLA E CAPPERI

Grilled Portuguese Octopus marinated with olive oil, paprika, sea salt, and served over sautéed green endive with garlic, anchovy, capers, cannellini beans and a roasted red bell pepper sauce... 22

### BRANZINO PATATE E CARCIOFI

Pan-roasted blue Mediterranean Sea Bass “Branzino” filet, served with roasted baby artichokes, fingerling potatoes and bruschetta sauce... 27

### PORCHETTA AL FORNO

Deboned domestic pig marinated with aromatic herbs, Mediterranean spices, garlic, mustard seeds and black pepper, rolled and roasted in the wood-burning oven and served with seasonal vegetables and roasted potatoes... 29

### BRANZINO AL SALE

Whole Mediterranean Sea Bass “Branzino” encrusted in rock salt and cooked in the wood-burning oven, filleted and served tableside with seasonal vegetables and potatoes (*serves 2*)... 78

## PER I BAMBINI

*(Kid's menu 12 & under)*

### SUPREMA DI POLLO MILANESE CON PATATE FRITTE

Pan-fried breaded chicken breast served with French fries... 12

### PENNE AI QUATTRO FORMAGGI

Penne pasta served with creamy four-cheese sauce... 12

### REGINA MARGHERITA PIZZA

Tomato sauce, grape tomatoes, imported Buffalo Mozzarella, basil, and extra virgin olive oil... 12

### SALAME PIZZA

Tomato sauce, Salami, imported Buffalo Mozzarella, basil, and extra virgin olive oil... 12



## I DOLCI

*(Desserts)*

### TORTA FORESTA NERA

Traditional Black Forest cake layered with chocolate sponge cake with cherry, dark chocolate mousse and Chantilly cream filling, served with cherry sauce... 10

### DOLCE DI PERE E RICOTTA

Ricotta cheese, caramelized pear mousse cake, and almond biscuit, drizzled with vanilla bean cream sauce... 10

### BABÀ AL LIMONCELLO

A rich small leavened cake soaked in Limoncello syrup, and filled with zabaglione cream... 10

### GELATO ALLE MANDORLE CON FICHI CAMELLATI

Vanilla and almond ice cream served with caramelized black mission figs and pistachio macaroons... 10

### CREMA BRUCIATA AL CARMELLO

Caramel crème brûlée served with fresh whipped cream and strawberries... 10