

# Buona Pasqua

*Sunday, April 21, 2019*

## ANTIPASTI

### MOZZARELLA DI BUFALA E PROSCIUTTO

Buffalo Mozzarella and Parma prosciutto served with arugula salad, organic tomatoes, olive oil, and balsamic vinaigrette dressing... 16

### ARAGOSTA E ARANCE

Maine lobster tail medallions served around an arugula lolla rossa salad, fresh orange segments and chive pink pepper dressing... 19

### INSALATA AMALFITANA

Octopus, cuttlefish, shrimp, arugula and heirloom tomatoes in a lemon olive oil dressing... 16

### BRESAOLA CON RUCOLA E PARMIGIANO

Imported Beef Bresaola sliced thin and served with wild arugula salad, topped with lemon dressing and Parmesan cheese shavings... 15

### TAGLIERE DI SALUMI PASQUALI CON UOVA AI CAPPERI

Selection of Creminelli salumi which includes, Soppressata Calabrese, Felino Rosetta and Truffles salami, Parma and Speck prosciutto, and Mortadella, served with hard-boiled egg topped with spicy mayonnaise and capers, Parmesan cheese and arugula salad... 32 (Serves 2)

### SALMONE MARINATO CON BURRATA E FINOCCHI

Marinated Scottish Salmon served with Burrata cheese, julienne of fresh fennel, orange segment and radicchio salad, dill olive oil and saffron aioli dressing... 16

### CASATIELLO PASQUALE

Traditional Amalfi rustic pie filled with Buffalo Mozzarella, salami, Ricotta cheese, hard-boiled eggs, sun-dried tomatoes and basil, served over a fondue of smoked Provola cheese and basil pesto... 14

### OSTRICHE GRATINATE AL PICCANTE

One dozen of fresh East Coast Oysters roasted in the wood-burning oven with N'duja Calabrese and aromatic breadcrumbs of lemon zest, olive oil and oregano... 28

# PRIMI PIATTI

## LASAGNE DELLA SANTA PASQUA

Homemade lasagna with hearty beef ragú, béchamel, Mozzarella and Parmesan cheese, hard-boiled eggs, and basil pesto... 19

## SCIALATIELLI CON SALSA D'ANATRA

Chef Selected Amalfi Artisan Scialatielli pasta served with white ragu of braised duck with onions, celery, white wine and sage, topped with aged-Parmigiano Reggiano cheese... 19

## TAGLIATELLE AI PORCINI E CREMA AL TARTUFO

Homemade fettuccine served with sautéed Porcini mushrooms and creamy black truffle sauce... 21

## AGNOLOTTI DI BURRATA ALLA FONDUTA DI POMODORO

Homemade ravioli stuffed with imported Burrata cheese, basil, and Pecorino, served with a fondue of organic tomatoes... 19

## SPAGHETTI ALLA CHITARRA CACIO PEPE E PISELLI

Homemade spaghetti served with a creamy Romano pecorino cheese and black pepper sauce, fresh green peas and topped with Parmesan tuille... 19

## RAVIOLI DI BRANZINO CON GAMBERI E LIMONCELLO

Homemade ravioli filled with roasted Mediterranean Sea Bass “Branzino”, tarragon and Ricotta cheese, served with sautéed Gulf shrimp and Limoncello sauce... 22

## PACCHERI AL RAGÚ DI ARAGOSTA

Chef Selected Amalfi Artisan Paccheri pasta served with Maine Lobster ragú and creamy zucchini sauce... 24

## SECONDI PIATTI

### AGNELLO PASQUALE ARROSTITO AL ROSMARINO E LIMONE

Traditional Easter whole lamb roasted in the wood-burning oven with rosemary, lemon zest and oregano, served with roasted potatoes and artichoke... 32

### SALTIMBOCCA DI VITELLO AI FUNGHI

Veal scaloppini sautéed with butter and sage, topped with Parma prosciutto and Asiago cheese gratin, served with roasted potatoes and seasonal vegetables, and topped with sautéed Pioppini mushrooms... 29

### CONIGLIO BRASATO CON OLIVE E PATATE

Country Style braised domestic rabbit with black olives, aromatic herbs, and fingerling potatoes, served with grilled asparagus and spring onions... 29

### COSTINE DI MANZO AL TAURASI CON RISOTTO BURRATA

Braised Black Angus short ribs with Taurasi wine and juniper, and served over creamy risotto with Burrata cheese... 32

### 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 potatoes... 29

### FILETTO DI DENTICE AL LIMONE

Gulf Red Snapper “Dentice” fillet and roasted with lemon and oregano, served with chive mashed potatoes and asparagus... 27

### FILETTO DI BRANZINO CON GAMBERO ROSSO

Mediterranean Sea Bass “Branzino” fillet and Carabineros red shrimp, pan-roasted with olive oil, rosemary, capers, served with cauliflower purée, sautéed heirloom baby carrots and saffron sauce... 36

## PER I BAMBINI

*(Kid's Menu for 12 & Under)*

### SUPREMA DI POLLO ALLA MILANESE CON PATATE FRITTE

Pan-fried chicken Milanese and French fries... 12

### PENNE AI QUATTRO FORMAGGI

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

### REGINA MARGHERITA PIZZA

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

### PIZZA CON SALAME

Tomato sauce, pepperoni sliced salami, Imported Buffalo Mozzarella, basil, extra virgin olive oil... 12

## I DOLCI PASQUALI

### COLOMBA PASQUALE AL CIOCCOLATO

Classic Italian Easter leavened cake with candied orange and almond, served with dark chocolate mousse and vanilla sauce... 9

### PASTIERA NAPOLETANA

Traditional Neapolitan Easter cake with Ricotta cheese, soft wheat, candied fruit and Strega liquor... 10

### BABÀ AL RUM E CREMA ZABAGLIONE

Amalfi Coast traditional sponge cake soaked in spicy Rum syrup and topped with Zabaglione pastry cream and fresh berries... 9

### TORTA CON MOUSSE DI CIOCCOLATO

Chocolate cake layered with dark chocolate mousse and covered with chocolate ganache... 9

### CREMA BRUCIATA AL CARMELLO

Caramel crème brûlée served with Chantilly cream and fresh berries... 9

### PASTICCERIA AMALFI

Chef Giancarlo's selection of Italian miniature pastries: cannoli with ricotta cheese, chocolate mousse tart, fruit tart, hazelnut custard, macaron, baba, and chocolate truffles... 14

### DELIZIA AL LIMONCELLO

Sponge cake filled with lemon cream and Limoncello syrup, covered in a lemon whipping cream glaze... 9.50