

# *Della Santina's Trattoria*

**BUON GIORNO DI SAN VALENTINO 2017!**

## **Antipasti** (Choice of :)

**Burrata Con Prosciutto Di Parma E Speck** (\$14.95) – Ricotta filled mozzarella finished with Prosciutto di Parma and speck from Alto Adige

**Polpette Di Granchio** (\$16.95) – House made crab cake served over mixed greens and paired with house made cayenne infused tartar sauce.

**Insalata Con Salmone Fumicato** (\$13.95) – Mixed greens in a light apple cider vinaigrette topped with smoked salmon, candied walnuts, and feta cheese.

**Faro** (\$13.95) – Traditional Tuscan style barley soup drizzled with Della Santina's EVOO.

**Insalata Alla Cesare Con Acciughe Bianchi** (\$14.95) – house made eggless Caesar salad topped with imported Italian white anchovies.

**Quaglie Al Mattone** (\$16.95/entrée size two quail \$29.95) – flat grilled quail topped with roasted garlic and rosemary served over Tuscan wild rice.

## **Secondi** (Choice of :)

**Lombata di Vitello Con Funghi Selvatici (16oz)** (A.Q.) – grilled herb marinated Veal Chop topped with imported Porcini mushrooms.

**Branzino Al Forno** (A.Q.) – Pan seared and roasted Sea Bass finished over tomato infused cannellini beans and topped with capers and baby artichokes.

**Pollo Allo Valdostana** (\$24.95) – Prosciutto, sage, and Fontina cheese topped chicken breast finished in a Marsala wine reduction.

**Anatra Arrosto con Risotto Selvatico** (26.95) - rotisserie cooked half Petaluma duck finished with a wild rice risotto.

**Risotto Pescatore** (\$26.95) – Arborio rice finished with calamari, sea bass and wild tiger prawns.

**Pappardelle Cinghiale** (\$24.95) – house made wide ribbon noodle finished in a wild boar ragu topped with white truffle infused oil.

**Gnocchi Della Nonna** – (\$18.95) house made potato pasta finished in a tomato – basil sauce.

**Lasagna Bolognese** (\$19.95) - layered pasta finished in a tomato based meat and finished with béchamel and Grana Padano Parmigiano.