

Della Santina's Trattoria

BUON'ANNO – HAPPY NEW YEAR 2018!

ANTIPASTI (CHOICE OF:)

Burrata Con Prosciutto Di Parma E Speck (\$15) – *Ricotta filled mozzarella finished with Prosciutto di Parma and speck from Alto Adige.*

Polpette Di Granchio (\$17) – *House made crab cake paired with house made cayenne infused aioli.*

Insalata Con Salmone Fumicato (\$15) – *Mixed greens in a light apple cider vinaigrette topped with smoked salmon, candied walnuts, apples and feta cheese.*

Faro (\$13) – *Traditional Tuscan style barley soup drizzled with Della Santina's Extra Virgin Olive Oil.*

Insalata Alla Cesare Con Acciughe Bianchi (\$15) – *House made eggless Caesar salad topped with imported Italian white anchovies.*

Quaglie Al Mattone (\$16/entrée size two quail \$29) – *Flat grilled quail topped with roasted garlic and rosemary served over Tuscan wild rice.*

SECONDI (CHOICE OF:)

Filetto di Manzo (8oz) (\$39) – *Grilled herb marinated Fillet Mignon topped with house cured pancetta.*

Branzino Al Forno (8oz) (\$42) – *Pan seared and roasted Chilean Sea Bass topped with capers, baby artichokes and cherry tomatoes.*

Pollo Allo Valdostana (\$29) – *Prosciutto, sage, and fontina cheese topped chicken breast finished in a Marsala wine reduction.*

Gnocchi Al Tartufo (\$26) – *House made potato pasta finished with imported Italian black truffles and Grana Padano Parmigiano in a brown butter reduction.*

Pappardelle Cinghiale (\$25) – *House made wide ribbon noodle finished in a wild boar ragu topped with white truffle infused oil.*

Lasagna di Melanzane (\$21) – *Panko crusted eggplant layered with tomato and béchamel sauces.*

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DOLCI (Choice of:) – \$12

Served with a glass of Moscato D'Asti

Budino Di Pane Con Le Pere – *House made bread pudding with Bosc pears served over crème anglaise*

Il Doppio – *Callebaut white and dark chocolate mousse tart finished with an amaretto crust.*

Torta Di Formaggio – *House made white chocolate cheesecake finished with an amaretto crust.*

Affogato – *Imported Bindi Italian stracciatella gelato topped with Lavazza espresso and served with Buccellato di Lucca – Italian sweet bread.*