

Della Santina's Trattoria

BUON GIORNO DI SAN VALENTINO 2018!

ANTIPASTI (CHOICE OF)

- Burrata Con Speck** (\$15) – Ricotta filled mozzarella finished with Speck (smoke cured ham) from Alto Adige
- Polpette Di Granchio** (\$17) – House made crab cake finished over mixed greens and paired with a house made cayenne aioli
- Tonnato di Maiale** (\$14) – Mixed greens in a light vinaigrette finished with Italian imported Porchetta (pork) topped with a tuna – caper sauce.
- Faro** (\$11) – Traditional Tuscan barley soup drizzled with Della Santina's EVOO.
- Insalata Alla Cesare Con Acciughe Bianchi** (\$13) – house made eggless Caesar salad topped with imported Italian white anchovies.
- Quaglie Al Mattone** (\$16/entrée size two quail \$26) – flat grilled quail topped with roasted garlic and rosemary served over a Tuscan wild rice.

SECONDI (CHOICE OF)

- Gnocchi Della Nonna** (\$19) – House made potato pasta finished in a tomato – basil sauce.
- Lasagna Bolognese** (\$20) – house made layered pasta finished with a Bolognese meat sauce and béchamel and Grana Padano Parmigiano.
- Pappardelle Cinghiale** (\$24) – house made wide ribbon noodle finished in a wild boar ragu topped with truffle oil.
- Risotto Porcini** (\$25) – Arborio rice finished with imported Italian wild Porcini mushrooms in a white wine reduction.
- Pollo Allo Valdostana** (\$26) – Prosciutto, sage, and fontina cheese topped chicken breast finished in a Marsala wine reduction
- Anatra Arrosto con Risotto Selavatico** (\$27) – rotisserie cooked half Petaluma Duck finished with a wild rice risotto.
- Filetto Di Manzo (8oz.)** (\$36) – grilled herb marinated tenderloin of beef topped with house cured pancetta.
- Branzino Al Forno (A.Q.)** – Pan seared and roasted Chilean Sea Bass finished with baby artichokes and capers in a white wine reduction.