

Della Santina's Trattoria

BUON'ANNO – HAPPY NEW YEAR 2019!

ANTIPASTI (CHOICE OF:)

- Burrata Con Prosciutto Di Parma e Speck (\$16)** – *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 served over arugula.*
- Insalata Con Salmone Fumicato (\$16)** – *Mixed greens in a light apple cider vinaigrette topped with smoked salmon, candied walnuts, and feta cheese*
- Faro (\$13)** – *Traditional Tuscan barley soup drizzled with Della Santina's EVOO.*
- Insalata Alla Cesare Con Acciughe Bianchi (\$15)** – *house made eggless Caesar salad topped with imported Italian white anchovies.*
- Quaglie Al Mattone (\$17/entrée size two quail \$29)** – *flat grilled quail topped with roasted garlic and rosemary served over a Tuscan wild rice.*

SECONDI (CHOICE OF)

- Braccia di Vitello Con Porcini Selvatici (A.Q.)** – *grilled herb marinated petite beef loin chop (veal) topped with imported Italian Porcini mushrooms.*
- Branzino Al Forno (8 oz.) (A.Q.)** – *Pan seared and roasted Sea Bass finished with capers, baby artichokes and cherry tomatoes in a white wine reduction.*
- Pollo Allo Valdostana (\$29)** – *Prosciutto, sage, and Fontina cheese topped free - range chicken breast finished in a Marsala wine reduction*
- Gnocchi Al Tartuffo (\$26)** – *House made potato pasta finished with imported Italian black truffles and Grana Padano Parmigiano in a brown butter reduction.*
- Lasagna Di Melanzane (Vegetarian) (\$24)** – *layered breaded and sautéed eggplant in a béchamel and tomato sauce.*
- Risotto Chingiale (\$26)** – *arborio rice finished in a wild boar ragu topped with truffle oil.*

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DOLCI

(CHOICE OF): \$13

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 Belgian white and dark chocolate mousse tart finished with an amaretto crust.*

Torta Di Ricotta – *Ricotta cheese tart finished in a shortbread style crust, topped with amarene (Italian wild cherries).*

Affogato – *Imported Italian stracciatella gelato topped with Lavazza espresso and served with house made cantucci Toscani.*