

Della Santina's Trattoria

BUON GIORNO DI SAN VALENTINO 2019!

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 topped with thinly sliced pork and finished with a tuna – caper sauce.

Farro (\$11) – Traditional Tuscan barley soup drizzled with Della Santina's EVOO.

Insalata Alla Cesare Con Acciughe Bianche (\$14) – 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 a Tuscan wild rice.

SECONDI (CHOICE OF)

Gnocchi Della Nonna (\$21) – House made potato pasta finished in a tomato – basil sauce.

Lasagna Alla Bolognese (\$22) – 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 Ai Porcini (\$25) – Arborio rice finished with imported Italian wild Porcini mushrooms in a white wine reduction.

Pollo Alla Valdostana (\$28) – Prosciutto, sage, and fontina cheese topped chicken breast finished in a Marsala wine reduction

Anatra Arrosto con Risotto Selavatico (\$29) – rotisserie cooked half Petaluma Duck finished with a wild rice risotto.

Tagliata Di Manzo (6oz.) (\$31) – grilled herb marinated flatiron steak topped with roasted garlic and rosemary.

Branzino Al Forno (A.Q.) – Pan seared and roasted Chilean Sea Bass finished with baby artichokes and capers in a white wine reduction.