

Della Santina's Trattoria

Buon'Anno 2022!

Antipasti (Choice of :)

Burrata Con Prosciutto Di Parma E Speck (\$18) – Ricotta filled mozzarella finished with Prosciutto di Parma and speck from Alto Adige

Polpette Di Granchio (\$23) – House made crab cake served over mixed greens and paired with house made cayenne infused tartar sauce.

Insalata Con Salmone Fumicato (\$21) - Mixed greens in a light apple cider vinaigrette topped with smoked salmon, candied walnuts and feta cheese.

Farro (\$16) – Traditional Tuscan style barley soup drizzled with Della Santina's EVOO, topped with Grana Padano.

Insalata Alla Cesare Con Acciughe Bianchi (\$19) – house made eggless Caesar salad topped with imported Italian white anchovies.

Quaglie Al Mattone (\$19/entrée size two quail \$34) – flat grilled quail topped with roasted garlic and rosemary served over Tuscan wild rice.

Secondi (Choice of :)

Gnocchi Della Nonna (\$28) – house made potato pasta finished in a black truffle butter reduction.

Fiocchi (\$24) - house made pear and cheese filled pasta finished in a brown butter and sage reduction.

Risotto Con Gamberoni (\$36) – Arborio rice finished with sauteed wild jumbo tiger prawns in a light wine and cream reduction.

Pappardelle Cinghiale (\$30) – house made wide ribbon noodle finished in a wild boar ragu topped with white truffle infused oil.

Pollo Allo Valdostana (\$32) – Prosciutto, sage, and Fontina cheese topped chicken breast finished in a Marsala wine reduction.

Branzino Al Forno (\$48) – Pan seared and roasted Chilean Sea Bass (**8oz.**) topped with capers and baby artichokes served with sauteed spinach.

Bistecca Alla Griglia (\$60) – grilled herb marinated Snake River Farms American Waygu New York (**10oz**) topped with garlic and rosemary infused butter.

I Dolci:

Torta di Zucca - flourless pumpkin tart finished over
creme inglese. (GF)

Budino di Pane - house made buccellato layered
Tuscan bread pudding with bosc pears.

Torta di Formaggio Cioccolata - Callebaut Belgian
Chocolate cheesecake served over creme inglese. (GF)

Affogato - imported Bindi stracciatella gelato topped
with Lavazza espresso and served with house made
cantucci Toscani.

- All Pastry is \$15 -