

Sapori

Trattoria Italiana

Antipasti

\$12 Seppia al tegamino: Fresh Whole mediterranean seppia sautéed with anchovies, thyme, fresh chopped tomatoes, garlic, onion and cannellini beans.

\$12 Crespelle ai funghi e tartufo: Crepes stuffed with a mix mushrooms and black truffle pate', served in a light cream sauce.

Pasta

\$20 Casarecce allo spada : Swordfish cubes and scallops sautéed in a white wine-pistacchio-basil-almond-mint-basil pesto sauce, tossed with casarecce pasta.

\$20 Pappardelle al sugo d'oca: Homemade pappardelle served in a wild goose ragu' sauce.

Secondi

\$26 Coniglio qlla cacciatora: Free range rabbit, braised in a tomato-peppers, mushrooms, olive sauce, served next to a potato gateau.

\$24 Bracirole di manzo: All natural Beef Filet, stuffed with smoked pancetta, boiled eggs, bread crumbs, parsley and caciocavallo cheese, slowly cooked in a plum tomato sauce, served next to mascarpone flavored mashed potatoes

\$29 Merluzzo allo zafferano: Mediterranean Hake, sauteed in a white wine-saffron-fish broth sauce along with calamari and mussels, served with risotto.

\$28 Orata: Mediterranean bass head to tail, either grilled, baked in sea salt or baked in white wine-olives-capers and herbs, served next to a spring mix salad with blood oranges and fennel.