



Le Zie Specials

Saturday, April 27, 2019

Appetizers

- Fava Bean, Radish, Frisée, Shaved Pecorino 17
- Yellowfin Tuna Tartar, Avocado, Jalapeño,
Tomato, Basil, Red Onion, Fennel Cracker 21
- Watermelon + Arugula Salad, Pickled Red Onion,
Feta Cheese, Balsamic Vinaigrette 17
- Roasted Artichokes, Tomato, Garlic Gorgonzola 18
- Spring Vegetable Soup 14

Risotto

- Lobster, Chanterelle Mushroom Risotto 32

Pasta

- Veal Cannelloni, Spinach, Tomato, Béchamel 31
- Green Taglierini Salmon, Broccoli, Light Tomato Sauce 29

Entrées

- Pan Seared Scallops, Corn Purée, English Peas 32
- Grilled Halibut, Sautéed Zucchini, Yellow Squash, Haricots Verts 36
- Grilled Pork Chop, Mashed Potatoes, Broccoli Rabe, Sage Pan Jus 37

Dolci

- Mango Soufflé, Raspberry Sorbet 14
- Watermelon Granita 11

Ice Cream/Sorbet 9

- Chocolate, Hazelnut, Pistachio, Vanilla
- Lemon, Mango, Passion Fruit, Raspberry

Cheese Plate 18

- Drunken Goat (pasteurized goat's milk) – Murcia, Spain
 - Caprino Sardo "Mannoni" (goat milk) – Sardegna, Italy
 - Taleggio (pasteurized cow milk) – Lombardia, Italy
- Served with Walnuts, Honey Comb, Sliced Apple, Toasted Baguette