



Le Zie Specials

Saturday, October 21, 2017

Appetizers

- Blistered Shishito Peppers, Citrus, Salt 12
- Crispy Rock Shrimp, Chili Aioli 18
- Sautéed Artichoke, Pesto, Roasted Garlic, Kalamata Olives, Shaved Ricotta 17
- Heirloom Tomato Salad, Herbed Goat Cheese, Red Onion, Basil 16
- Yellowfin Tuna Tartar, Avocado, Jalapeño, Red Onion, Tomato, Fennel Cracker 21
- Baked Sardines, Raisins, Onion, Pine Nuts, Sautéed Potatoes 15
- ½ doz Iced Oyster on the Half Shell (James River, VA), Mignonette 18
- 24 Months Aged Prosciutto di Parma, Buffalo Mozzarella 22
- Butternut Squash Soup, Toasted Pumpkin Seeds 12

Risotto

- Shrimp, Asparagus, Lemon Oil 31

Pasta

- Fettuccine, Butter, Parmigiano, Black Winter Truffle 36
- Mancini Spaghetti, Chicken Meatballs 27
- Whole Wheat Fettuccine, Heirloom Tomato Sauce, Calabrian Chili 27

Entrées

- Pan Seared Sea Scallops, Butternut Squash Purée, Brussels Sprouts, Shallots, Sage, Bacon 32
- Grilled Marinated Quail, Roasted Potatoes, Grilled Asparagus 29
- Grilled Pork Chop, Mashed Potatoes, Broccoli Rabe 36

Dolci

- Mango Soufflé, Raspberry Sorbet 13
- Banana Soufflé, Chocolate Ice Cream 13
- Bread Pudding, Vanilla Ice Cream 11

Ice Cream/Sorbet 9

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

Cheese Plate 16

- Sottocenere al Tartufo (pasteurized cow's milk) – Veneto, Italy
- Pecorino Molisano (pasteurized sheep's milk) – Molise, Italy
- Taleggio (pasteurized cow's milk) – Lombardia, Italy
- Served with Walnuts, Honey Comb, Sliced Apple, Toasted Baguette