



## Le Zie Specials

Sunday, September 24, 2017

### Appetizers

- Blistered Shishito Peppers, Citrus, Salt 12
- Crostini, Whipped Ricotta, Heirloom Cherry Tomatoes, Basil 15
- Yellowfin Tuna Tartar, Avocado, Red Onion, Jalapeño, Basil, Tomato, Fennel Cracker 21
- Buttermilk Fried Rock Shrimp, Lemon Aioli 18
- ½ doz Iced Oyster on the Half Shell (James River, VA), Mignonette 18
- 24 Months Aged Prosciutto di Parma, Buffalo Mozzarella 22
- Roasted Chicken Soup, Parmigiano 12

### Risotto

- Seared Sea Scallops, Black Truffle Butter, Parmigiano 34

### Pasta

- Mancini Spaghetti, Chicken Meatballs 27
- Fettuccine, Butter, Parmigiano, Black Truffle 34

### Entrées

- Pan Roasted Cod alla Puttanesca, Yukon Potatoes, Kalamata Olives, Capers, Anchovy, Tomato 34
- Grilled Marinated Pork Chop, Mashed Potatoes, Broccoli Rabe 36
- Red Wine + Tomato Braised Ossobuco, Risotto Milanese 46

### Dolci

- Banana Soufflé, Chocolate Ice Cream 13
- Raspberry Soufflé, Chocolate Sauce 13

### Ice Cream/Sorbet 9

- Chocolate, Hazelnut, Pistachio, Vanilla
- Lemon, Mango, Melon, Raspberry, White Peach

### 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