



Le Zie Specials

Sunday, May 28, 2017

Appetizers

- Blistered Shishito Peppers, Citrus, Salt 12
- Heirloom Tomato Salad, Basil, Red Onion, Herbed Goat Cheese 16
- Crostini, Burrata, Heirloom Cherry Tomatoes, Basil 16
- Sautéed Artichoke, Pesto, Kalamata Olives, Shaved Ricotta 17
- Crispy Soft Shell Crab, Farro Salad, Chili Aioli 18
- Ricotta Stuffed Zucchini Blossom, Anchovy Aioli, Sundried Tomato 17
- ½ doz Iced Oyster on the Half Shell (*Ware River, VA*), Mignonette 18
- Yellowfin Tuna Tartar, Avocado, Basil, Red Onion, Tomato, Fennel Cracker 21
- "Prosciutto + Melone" Prosciutto di Parma Aged 24 Months, Cantaloupe 22
- Artichoke Soup, Olive Oil 12

Risotto

- Seared Sea Scallops, Asparagus 30

Pasta

- Beef Cannelloni, Béchamel, Spinach, Tomato, Parmigiano 28
- Black Taglierini, Rock Shrimp,
- Heirloom Cherry Tomato, Calabrian Chili, Bread Crumbs 28
- Mancini Spaghetti Chicken Meatballs 26

Entrées

- Roasted Fluke, Frisée, Shaved Fennel,
- Orange Segments, Kalamata Olives, Pine Nuts 32
- Pan Seared Long Island Duck Breast,
- Roasted Potatoes, Grilled Asparagus, Red Wine + Berry Sauce 34

Dolci

- Raspberry Soufflé, Chocolate Sauce 13

Ice Cream/Sorbet 9

- Chocolate, Pistachio, Strawberry, Vanilla
- Banana, Lemon, Passion Fruit, Raspberry, White Peach

Cheese Plate 16

- Manchego Gran Reserva Aged 12 months (pasteurized sheep's milk) – La Mancha, Spain
- Pecorino Molisano (pasteurized sheep's milk) – Molise, Italy
- Taleggio (pasteurized cow's milk) – Lombarédia, Italy
- Served with Walnuts, Honey Comb, Sliced Apple, Toasted Baguette