



Le Zie Specials

Friday, December 29, 2017

Appetizers

- Crispy Rock Shrimp, Chili Aioli 19
- Blistered Shishito Peppers, Citrus, Salt 12
- Sicilian Blood Orange Salad, Mint, Red Onion, Pine Nuts, Shaved Ricotta 16
- Roasted Black Mission Figs, 24 Months Aged Prosciutto di Parma, Goat Cheese, Balsamic Reduction 19
- Yellowfin Tuna Tartar, Avocado, Jalapeño, Tomato, Basil, Red Onion, Fennel Cracker 21
- Sautéed Artichoke, Pesto, Roasted Garlic, Kalamata Olives, Shaved Ricotta 17
- Baked Sardines, Raisins, Onion, Pine Nuts, Sautéed Potatoes 15
- ½ doz Iced Oyster on the Half Shell (Mecox, NY), Mignonette 18
- 24 Months Aged Prosciutto di Parma, Buffalo Mozzarella 23
- Asparagus Soup, Olive Oil 12

Risotto

- Seared Sea Scallops, Squid Ink, Parmigiano 30

Pasta

- Fettuccine, Butter, Parmigiano, Black Winter Truffle 36
- Mancini Spaghetti, Carbonara, Guanciale, Egg, Black Pepper 27
- Taglierini, Shrimp, Cherry Tomato, Zucchini, Calabrian Chili, Light Tomato Sauce 28

Entrées

- Pan Roasted Red Snapper, Grilled Polenta Cake, Tomato, Olives + Onion 34
- Grilled Pork Chop, Mashed Potatoes, Broccoli Rabe 36
- Pan Seared Long Island Duck Breast, Roasted Potatoes, Grilled Asparagus, Red Wine + Berry Sauce 34

Dolci

- Mango Soufflé, Raspberry Sorbet 13

Ice Cream/Sorbet 9

- Chocolate, Hazelnut, Pistachio, Vanilla
- Lemon, Passion Fruit, Raspberry, White Peach

Cheese Plate 16

- Piave (pasteurized cow's milk) – Veneto, Italy
- Moliterno (pasteurized sheep's milk) – Basilicata, Italy
- Taleggio (pasteurized cow's milk) – Lombardia, Italy
- Served with Walnuts, Honey Comb, Sliced Apple, Toasted Baguette