



Le Zie Specials

Sunday, July 23, 2017

Appetizers

- Yellowfin Tuna Tartar, Avocado,
Tomato, Jalapeño, Red Onion, Fennel Cracker 21
- Blistered Shishito Peppers, Citrus, Salt 12
- Crostini, Whipped Ricotta, Basil, Heirloom Cherry Tomatoes 16
- Heirloom Tomato Salad, Mint, Red Onion, Blueberries, Crumbled Feta 16
- ½ doz Iced Oyster on the Half Shell (*Ware River, VA*), Mignonette 18
- 24 Months Aged Prosciutto di Parma, Buffalo Mozzarella 22
- Baked Sardines, Raisins, Onion, Pine Nuts, Sautéed Potatoes 15
- Watermelon Gazpacho, Watermelon Salad 12

Risotto

- Sautéed Scallops, Asparagus 30

Pasta

- Fettuccine, Butter Parmigiano, Summer Truffle 32
- Taglierini, Rock Shrimp, Heirloom Tomatoes, Saffron Cream Sauce 28
- Mancini Spaghetti, Chicken Meatballs 27

Entrées

- Pan Roasted Trout Almondine, Haricots Verts, Brown Butter, Almonds 34
- Roasted Pork Tenderloin, Roasted Potatoes, Grilled Baby Onions, Scallion Oil 36

Dolci

- Banana Soufflé, Chocolate Ice Cream 13
- Watermelon Granita, Shaved Chocolate 10

Ice Cream/Sorbet 9

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

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) – Lombardia, Italy
- Served with Walnuts, Honey Comb, Sliced Apple, Toasted Baguette