



Le Zie Specials

Sunday, March 11, 2018

Appetizers

- Blood Orange Salad, Red Onion, Pine Nuts, Shaved Ricotta 16
Fava Bean Salad, Red Onion, Frisée, Mint, Pecorino Romano 16
Sautéed Baby Artichoke, Pesto, Roasted Garlic, Olives, Shaved Ricotta 18
Yellowfin Tuna Tartar, Avocado, Jalapeño,
Tomato, Basil, Red Onion, Fennel Cracker 21
Baked Sardines, Raisins, Onion, Pine Nuts, Sautéed Potatoes 15
Asparagus Soup, Olive Oil 12

Risotto

- Crab, Corn, Mascarpone 31

Pasta

- Taglierini, Lobster, Calabrian Chili,
Cherry Tomatoes, Asparagus, Lemon Zest, Bread Crumbs 29
Fettuccine, Butter, Parmigiano, Winter Truffle 36
Beef Cannelloni, Spinach, Tomato, Béchamel 29

Entrées

- Pan Roasted Wild Striped Bass alla Puttanesca,
Yukon Potato, Anchovy, Chili, Capers, Kalamata Olive, Tomato 36
Grilled Marinated Lamb Chops, Roasted Potatoes, Grilled Asparagus 44

Dolci

- French Toast, Vanilla Ice Cream 14

Ice Cream/Sorbet 9

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

Cheese Plate 16

- Piave (pasteurized cow's milk) – Veneto, Italy
Testadura Amalattea (pasteurized goat's milk) – Sardegna, Italy
Taleggio (pasteurized cow's milk) – Lombardia, Italy
Served with Walnuts, Honey Comb, Sliced Apple, Toasted Baguette