



## Le Zie Specials

Sunday, September 15, 2019

### Appetizers

#### Pan Roasted Artichokes,

Tomato, Basil, Garlic Confit, Shaved Parmigiano 18

**Imported Buffalo Burrata + Heirloom Tomato**, Aged Balsamic 19

**Prosciutto di Langhirano Aged 20 Months**, Melon 24

**Fritto Misto**, Shrimp, Fish, Calamari, Herbs, Garlic-Citrus Aioli 19

#### **Yellowfin Tuna Tartar,**

Avocado, Jalapeño, Tomato, Red Onion, Fennel Cracker 24

**Curried Kabocha Squash Soup** 14

### Risotto

**Aquerello Rice, Mushrooms** 32

### Pasta

**Homemade Pappardelle, Shrimp**, Cherry Tomato, Arugula, Saffron Cream Sauce 32

**Pan Fried Gnocchi**, Smoked Applewood Bacon, Peas, Onions 30

### Entrées

#### **Day Boat Scallops "a la Plancha"**

Cauliflower Purée, Sautéed Cauliflower + Brussels Sprouts 34

**Pan Seared Skate Wing**, Pomme Purée, Artichokes,

Roasted Peppers + Capers White Wine Butter Sauce 35

**Grilled Pork Chop**, Sautéed Broccoli Rabe,

Maple Syrup + Carrot Purée, Brown Mustard-Onion Sauce 37

### Dolci

**Strawberry Soufflé**, Chocolate Ice Cream 16

**Watermelon Granita** 11

#### **Ice Cream/Sorbet** 10

Chocolate, Hazelnut, Pistachio, Vanilla

Lemon, Mango, Raspberry, Passion Fruit

#### **Cheese Plate** 18

Caprino Sardo "Mannoni" (pasteurized goat's milk) – Sardegna, Italy

Drunken Goat (pasteurized goat's milk) – Murcia, Spain

Taleggio (cow's milk) – Lombardia, Italy

Walnuts, Honey Comb, Sliced Apple, Toasted Baguette

*Unlimited In House Filtered Water*

*Alkaline Sparkling or Alkaline Still \$3.00 Per Person*