

# Christmas Eve's "Feast of the Seven Fishes"

## ANTIPASTI

### **Tonno e carciofi**

**Tuna carpaccio, baby artichokes & Pecorino Gran Nuraghe**

### **Capesante con millefoglie di patate**

**Pan-roasted bay scallop, thousand layers potato & black truffle**

### **Salmone marinato al ginepro**

**House-cured salmon, milk toast & pear mostarda**

### **Gamberoni al sale marino**

**Rosemary salt crusted prawn, orange essence**

## PASTA

### **Tagliolini al nero con astice**

**Squid ink tagliolini, Maine lobster, preserved tomato fillets**

## SECONDO

### **Trota salmonata, polenta e burro alle erbe**

**baked trout, soft polenta, herb butter & citrus**

## DOLCE

### **Panettone tradizionale**

**Christmas traditional sweet bread, cream of Mascarpone & orange**

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**prix-fixe menu \$85 per person**

# MORANDI DINNER

serving lunch monday through friday noon till 4:30

## ANTIPASTI

### Focaccia margherita

tomato passata, basil & mozzarella di Agerola  
on a hand-stretched focaccia . . . . . 21

### Focaccia prosciutto crudo e rucola

hand-stretched focaccia with stracchino,  
prosciutto & arugula . . . . . 23

### Carciofi alla Giudea

fried artichokes with lemon-aioli . . . . . 23

### Bocconcini di bufala e prosciutto

fried prosciutto-wrapped cherry mozzarella . . . . . 17

### Olive all'ascolana

fried Castelvetro olives stuffed with pork sausage . . . . 18

### Insalata verde

bibb lettuce with red wine vinaigrette . . . . . 19

### Insalata con menta e pompelmo

baby gem lettuce, grapefruit, radishes, fresh mint,  
sunflower seeds, Champagne dressing . . . . . 21

### Polipo

char-kissed octopus with gremolata,  
clementine & grass pea puree . . . . . 24

### Fritto misto di pesce

locally sourced fried calamari, shrimp & fish . . . . . 25

### Salumi tipici

"Pio Tosini" cured prosciutto, Guanciale,  
Culatello di Zibello D.O.P., house pickled giardiniera, Squacquerone,  
crescentina Bolognese & multigrain "Streghe" . . . . . 29

SMALL -16-

## PRIMI

### Cacio e pepe

chitarra with Pecorino Romano & cracked pepper . . . . . 22

### Linguine alle vongole\*

clams, Travertino wine, lemon & chili . . . . . 27

### Risotto ai funghi

wild mushroom risotto with alpine herbs . . . . . 35

### Pici al limone

hand-rolled spaghetti with lemon & Parmigiano Reggiano . . 22

### Tagliatelle alla Bolognese

house-made egg tagliatelle with traditional meat sauce . . . 25

## SECONDI

### Polletto al mattone

pressed half-chicken,  
spring onion, escarole & salmoriglio . . . . . 35

### Polpettine alla Siciliana

Sicilian style meatballs with pine nuts & pickled raisins. . . . . 26

### Bistecca ai ferri

grilled flat iron steak with bitter greens,  
sweet & sour cipollini & Parmigiano Reggiano. . . . . 43

### Costata per due\*

dry aged porterhouse grilled  
with rosemary & marinated peppers . . . . . (for two) . . 152

## CONTORNI

### PATATE FRITTE

house-made fried potatoes  
13

### POLENTA E FUNGHI TRIFOLATI

polenta with gently stewed wild mushrooms  
15

### PATATE ARROSTO

slow-roasted potatoes with alpine herbs  
13