

# NOTTURNO

## February 2014 Food Menu

Stracciatella soup, egg, bread crumbs, parmesan cheese, chicken broth and nutmeg

Warm Castelvetro olives, cracked chili, olive oil

Beef carpaccio, verde sauce, garlic puree, braised balsamic shallots, capers, mascarpone parsley toast

Antipasto plate, ask server for selections

Sous vide egg, Italian white marinated anchovies, saffron dressing

Pappardelle pasta, pork belly, mushroom, pancetta sauce

Gnocchi, meatballs, grainy mustard cream, provolone cheese

Seared sous vide horse tenderloin, blue cheese and walnut crust, quince puree

Scallop crudo, guanciale, finger lime caviar, petite herbs

Salumi plate

Burrata plate

**Dessert** – Lemon tart, torched mascarpone cheese