

NOTTURNO

January 2014 Food Menu

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

Beef Carpaccio, Verde sauce, garlic puree, braised balsamic shallots, capers, mascarpone parsley toast

Warm Castelvetro olives, cracked chili, olive oil

Antipasto plate, ask server for selections

Panini, Pork belly stuffed with Italian sausage, roasted red peppers and onions, provolone cheese, Verde sauce, rosemary focaccia bread

Orecchiette Pasta, veal ragu, gorgonzola cream, Italian petite herbs

Sous vide egg, Italian white marinated anchovies, saffron dressing

Cauliflower, celery, shallots, pancetta, parmesan cheese, white wine, herbs, whole egg (carbonara style), bread crumbs

Salumi plate

Burratta plate

Desert – Saint Honore cake, puff pastry, white sponge cake, Bavarian cream, butter cream, whipped cream, and chocolate dipped cream puffs