

Contessa

DINNER MENU

SERVED FAMILY STYLE

ANTIPASTI & INSALATA

choose 3 for the table

DAILY IMPORTED BURRATA
Campari tomatoes, salsa verde

EAST COAST OYSTERS
B&G mignonette

MEATBALLS ALDO
with whole grain mustard sauce

WHIPPED RICOTTA
sheeps milk, honey, saba

TONNATO CRUDO
thinly sliced raw tuna, artichoke hearts, anchovy

PROSCIUTTO SAN DANIELE
fresh fruit, mostarda

OCTOPUS AGRODOLCE
con peperone marinato

SQUASH CARPACCIO
arugula, pumpkin seeds, agrodolce

CARCIOFI
shaved artichokes, crushed almonds, parmigiano, lemon

ITALIAN CHOPPED
tricolore, chickpeas, mushrooms, tomatoes

INSALATA VERDE
arugula, mission figs, goat cheese, hazelnuts

PRIMI

choose 2, for the table

SHRIMP MEZZALUNA
rock shrimp, fennel mousse, zucchini

FUSILLI GENOVESE
pesto, stracciatella, basil

RICOTTA GNUDI DI PECORA
ricotta, fruit mostarda, caccio cavalho, walnuts

RIGATONI LOBSTER FRA DIAVOLA
spicy tomato sauce, lobster, hot Italian peppers

BUTTERNUT SQUASH RAVIOLI
sweet potatoes, brown butter, aged balsamic, fried sage

RIGATONI BOLOGNESE
veal, beef, sausage, lardo ragu, pecorino

SECONDI

choose 2 for the table

BROILED SHRIMP AGLIO OLIO E PEPERONCINO
seared, warm fregola, parsley salad

GRILLED MEDITERRANEAN BRANZINO
shaved fennel, pickled green tomato & artichoke, olives

CLASSIC VEAL MILANESE
parmesan, arugula & cherry tomato

SALMON ALLA PORTOFINO
vegan pesto, tomato & olive chutney

FILET AL PEPE NERO
8oz center cut filet, black peppercorn cream sauce

CHICKEN FRANCESE
brown butter, thyme, lemon

UPGRADES

DRY AGED BISTECCA FIORENTINA \$72 PER PERSON
40oz porterhouse, rosemary, roasted garlic

CONTORNI

choose 2 for the table

GARLIC BROCCOLI

ROSEMARY POTATOES

GRILLED MUSHROOMS

DOLCI

for the table

CROSTATA DI LIMONE
toasted meringue, lemon caramel

NUTELLA FUDGE CAKE
chocolate cake, nutella frosting