

Sapori

Trattoria Italiana

Antipasti

Polpo al tegamino: Fresh mediterranean Octopus sautéed with capers, cannelloni beans and fresh chopped tomatoes, served over panella.

Burrata: Fresh mozzarella filled with curd and cream, served with prosciutto, locally grown rucola and tomatoes.

Insalata di tonno: Yellowfin tuna cubes tossed with boston lettuce, cherry tomatoes, pistachio, fennel and small potatoes fries.

Pasta

Linguine al nero di seppia: Mediterranean cuttlefish, diced and sautéed with onion and garlic in a plum tomato-black ink sauce, tossed with linguine.

Pappardelle al ragu' di coniglio: Pappardelle pasta served with a locally rabbit ragu' sauce.

Secondi

Ossobuco con risotto: Milk fed veal ossobuco slowly braised and served over risotto.

Costata di maiale: Pork chop, pan-seared and topped with a red wine and locally grown plum sauce.

Salmon al pistachio: Sockeye salmon steak dusted with pistachio crumbs, pan-seared and topped with fried leeks, drizzled with a balsamic wasabi dressing

Orata Mediterranean bass head to tail, either grilled, baked in sea salt or baked in white wine-olives-capers and herbs