

RISTORANTINO

-2013-

Depe Nero

ITALIANO

BALLARÒ  
WINE LOUNGE

## Antipasti

### BURRATA ●

fresh burrata cheese, grilled crostone al rosmarino, squash, apple and pear chutney, Partanna Olive Oil - 12

### SALUMI E FORMAGGI

A sampling of authentic Italian imported salumi, cured meats and cheeses (for two) - 20

### SAPORI DI MARE

oyster, tuna mojama, octopus carpaccio, gamberi, scallops crudo (for two) -26

### HAMACHI

hamachi crudo, frisee, radish carpaccio, celery, caviar dressing - 20

### VELLUTATA DI ARAGOSTA

wild caught Maine lobster purée, mascarpone cheese, Shetler's cream, touch of sherry - 12.50

### BABY BIBB ●

grilled baby bibb, artichoke, olives, tomatoes, croutons, shaved parmigiano -9

### I FICHI ●

organic mixed greens, figs, gorgonzola, almonds, figs vinaigrette. -9.5

### CAPRICCIOSA ●●

organic mixed greens, shaved radishes & fennel, radicchio, carrots, baby tomatoes, house vinaigrette -9

From our team

Out with the old, in with the new: may you be happy the whole year through.

# Happy New Year, 2018!!

## Primi

(dry artisan pasta from Italy; fresh pasta made in house)

### FIOCCHETTI ●

fresh stuffed pasta with pears and gorgonzola, gorgonzola cream, toasted walnuts, radicchio, Barlett pears, shaved Gran Padano - 20

### GNOCCHI

potato gnocchi, porcini mushrooms, crimini mushrooms, smoked scamorza, guanciale, fresh herbs, truffle infused olive oil, shaved Gran Padano -20

### RAVIOLI

house-made pasta stuffed with lump crab, served with lobster sauce - 30  
(wild caught Maine lobster purée)

### RAVIOLACCI

stuffed with mushrooms, slow-cooked baby back pork ribs ragu Shetler's cream, house made tomato sauce, shaved Gran Padano -22

### LINGUINE IN CARTOCCIO

little neck clams, blue mussels, shrimps, calamari, scallops, seasoned with fresh cherry tomatoes, crushed red pepper, garlic, white wine, linguine pasta - finished in parchment paper -32

### RISOTTO ●

al quattro formaggi: Parmigiano Reggiano, Taleggio, Mascarpone, Scamorza - 28

\*some of our pasta dishes and entrees are available gluten free upon request - please ask your waiter

● vegetarian ● gluten-friendly

## Secondi

### AGNELLO

grilled lamb chops, raisin mostarda, roasted winter vegetables, fingerling potatoes confit - 32

### DUCK

Crispy duck breast, braised cabbage, pulled duck & foie gras bonbons, dark chocolate demi-sauce, amarena cherries -32

### CODA ALLA VACCINARA

Oxtail stew - vegetables gremolata, guanciale, currants, dark chocolate - 30

### SPIEDINE DON CICCIO

Top Sirloin thinly pounded stuffed with salsiccia, crumbled bread, fresh tomato sauce, pine nuts, speck della Valtellina, mozzarella, raisins served with potato & fennel polen purée, gremolata -24

### FILETTO BLACK ANGUS AI FICHI

All Natural Black Angus Fillet (grass fed) - Creekstone Farms, dried figs, barolo wine reduction, wild mushrooms, soft white polenta - 46

### CAPESANTE

Pan seared U-10 fresh diver scallops, gamberi, artichoke puree, grilled artichokes, tomatoes & cappers sauce -34

### COD

wild-caught Icelandic cod, pan roasted, saffron risotto with rock shrimp, Paquillo red pepper & ginger paste, olive gremolata, saffron crumble - 32

### I VEGETALI ●●

winter vegetables, sundried tomatoes and pistacchio relish, quinoa & porcini, Gran Padano - 18

CHEF/OWNER : GIORGIO LO GRECO; SOUS CHEF : ANDREW HERMANN

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Dinner New Year's Eve

DECEMBER 31, 2017