

CENTRO VINOTECA OPENING DINNER MENU
Summer 2007

Piccolini

Cipolline Fritte with Aioli \$5

Mortadella Pate \$5

Eggplant Cakes with Ricotta \$5

Stir-Fried Marinated Olives \$3

Zucchini and Parmigiano Fritters with Spicy Tomato Sauce \$5

Marinated White Anchovies or Sardines \$7

Chicken Liver Pate with Balsamic Onions \$4

White Bean Puree with Prosciutto \$4

Polpettini \$5

Fried Cauliflower Wedges with Parmigiano Crust and Agliata \$6

Arancine \$6

Truffled Deviled Eggs \$4

Rosemary Grissini with Prosciutto and Arugula \$6

Gorgonzola Dip with Grapes and Walnuts \$5

Rock Shrimp Sauteed with White Wine and Garlic \$7

Mushrooms Stuffed with Pork and Pancetta \$7

Peperonata with Goat Cheese \$5

Antipasti

Calamari "Noodles" with Fingerling Potatoes, Black Olives and Arugula \$12

Braised Oxtail Cakes with Celery Salad and Parmigiano Frico \$14

Goat Cheese Stuffed Zucchini Blossoms with Panzanella \$13

Salumi Misti \$16

Dancing Ewe Farm Ricotta Sformato with Caponata and Arugula Pesto \$13

Romaine Salad with Fried Chick Peas, Perline Mozzarella, Shaved Asparagus
and Crispy Prosciutto \$10

Grilled Sea Scallops with Watermelon, Watermelon Rind Pickles, Dandelion Greens and Watermelon
Radishes \$15

Grilled Pizzetta with Stracchino, Hot Sausage and Arugula \$12

Roasted Beet, Thumbelina Carrot and Pickled Radishes with Summer Herb Salad \$11

Grilled Shrimp with Pannelle and Zucchini Almond Salad \$15

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Primi

- Pici Pasta with Sweet and Spicy Sausage Ragu \$14
- Raviolo al'Uovo with Sage Butter and Guanciale \$12
- Farrotto with Lobster, Peas, Mint and Oregano \$18
- Lamb Bolognese with Crispy Gnocchi and Fried Onions \$13
- Bucatini all'Amatriciana \$12
- Tortellini in Brodo \$13
- Spaghetti with Tuna Poached in Olive Oil
Tomatoes, Fennel and Bottarga \$15
- Broccoli Rabe and Swiss Chard Ravioli with Pecorino
Marjoram Sauce and Pistachios \$13

Secondi

- Seared Red Snapper with Cauliflower Ragu, Olives
Caperberries and Parsley Salad \$23
- Pancetta and Rosemary Crusted Baby Chicken
with Parmigiano Polenta and Fagiolini \$19
- Braised Lamb Shank with Scafata \$25
- Crispy Skate in Acquapazza with Bay Scallops, Calamari and Rock Shrimp
Fregola and Raw Fennel Salad \$22
- Rabbit Involtino Stuffed with Sausage and Pine Nuts, with Cesare's Beans
Chanterelles, Fava Beans and Spring Onions \$26
- Brined Heritage Pork Chop Crusted with Fennel Pollen
Pancetta, Swiss Chard, Baby Turnips and Crispy Bacon Skin \$28
- Ribeye Tagliata with Potato-Prosciutto Fontina Cake and Broccoli Rabe \$36