

Happy New Year

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Let us not drink to the past, but to the future. Salute!

Insalata E Antipasto

First Course • CHOOSE ONE OF THE FOLLOWING:

Finocchio Brasati con Arugula e Mele

Baby arugula with braised fennel, fresh apples, gorgonzola cheese

Insalata di Autunno

Roasted butternut squash, Jerusalem artichokes, parsnips, fresh leeks, julienne celery roots, fresh ricotta, sage and pumpkinseed oil

Insalata di Crescione

Watercress salad served over San Daniele prosciutto, with toasted almonds and caramelized pears

Capesante Crudo

Sea scallops, cured in extra virgin olive oil and lemon served with shaved fennel

Insalata Caprese Invernale

Buffalo mozzarella, roasted tomatoes and pesto

Fileto di Manzo

Pounded Filet Mignon, topped with capers, sun dried tomatoes, red onions, shaved Parmigiano Reggiano

Carpaccio di Funghi

Marinated shitake mushrooms, Julienne roasted peppers and artichoke hearts, tomato and lemon vinaigrette

Sfermato di Zucca

Acorn squash flan, roasted shitakes, Julienne Acorn Squash, sage oil and mushroom vinaigrette

Pasta Fresca E Risotti

Fresh Pasta Made Daily & Risotto

Second Course • CHOOSE ONE OF THE FOLLOWING:

Tagliatelle Menta al Ragu di Agnello

Mint tagliatelle served with lamb ragu and black olives

Ravioli di Guancia di Vitello

Veal cheek ravioli, served with chicken liver toscani, red wine, light tomato and freshly grated pecorino Romano

Ravioli di Asparagi & Ricotta

Ravioli filled with Fresh ricotta, asparagus and roasted garlic, in a light cream sauce

Agnoletti di Verza

Ravioli filled with Savoy Cabbage, Robiola and Fontina cheese, raisins, topped with grated Castelmagno cheese and fresh parsley

Risotto con Trio Funghi

Carnaroli rice Risotto with shitakes, porcini and oyster mushrooms served with black truffle oil

Intermezzo

Third Course

Secondi

Entree

Fourth Course • CHOOSE ONE OF THE FOLLOWING:

Osobuco alla Toscana

Veal shank cooked slowly in Tuscan red wine, mixed vegetables, porcini mushrooms, served over risotto

Costoletta di Cervo

Rack of Venison cooked to perfection, served with sun dried prunes in port wine reduction

Quaglia Arrosto

Roasted quails, stuffed with mixture of mushrooms, pancetta and fresh rosemary

Costoletta di Vitello

Grilled Veal Chop served with sautéed wild mushrooms in red wine reduction

Branzino Marinato

Filet of Branzino sautéed in extra virgin olive oil, garlic, capers, white wine, lemon and fresh herbs

Branzino Cileno con Zafferano citronette

Chilean sea bass sautéed with rack shrimp, clams, in a saffron and Clam citronette

Osobuco di Rana Pescatrice con brodetto di limone

Monkfish Osobuco sautéed with Taylor Bay scallops, habard squash in lemon brodetto sauce

Spigola Grigliata con pesto di crescione e peperonata

Grilled black bass served with peperonata and watercress pesto

Dolce

Fifth Course

ASK YOUR SERVER ABOUT OUR ASSORTMENT OF HOMEMADE DESSERTS

• \$75 per person •

B.Y.O.B. •



• 261 S. 17th Street, Philadelphia PA 19103 • 215.790.0103



Thank you for dining at Branzino. We would like to provide you with a brief history of where our restaurant name is derived from. Branzino is a Mediterranean Bass. It is a very sweet & mild tasting fish, with a velvety texture & very white meat. Try our signature dish, **Branzino Marinato**, to experience this divine fish!