

Branzino Italian Ristorante

Diner Menu (option 2)

Zuppa del Giorno

Soup of the Day

Insalata di Arugula e Finocchio

Crisp baby Arugula and Fennel with marinated Tomatoes, Parmigiano Regiano in a Tomato vinaigrette

Carpaccio di Tono

Fresh Tuna thinly sliced cured with Olive Oil, Lemon, garnished with Baby Greens and Fennel

Carciofi alla Giudea

Marinated Artichoke Hearts completely cooked in extra virgin Olive Oil, served with homemade Roasted Peppers

Primi

Ravioli di Aragosta

Homemade Lobster Ravioli sauted with Shallots, Crab Meat in a Brandy Cream sauce

Secondi

Branzino Marinato

Filetto of Branzino sauted in extra virgin Olive Oil, Garlic, Capers, White Wine, Lemon and fresh Herbs

Involtini di Vitello

Veal Cutlet stuffed with Prosciutto Mozzarella Cheese, served with sauted Porcini Mushrooms in Marsala Wine sauce

Maiale alla Griglia

Grilled Pork Chop, stuffed with imported Prosciutto, Spinach and Fontina Cheese, served with Sun Dried Cherries in a Port Wine Reduction

Pollo Fiorentina

Boneless Chicken Breast, sauted, topped with Broccoli Rabe, fresh Mozzarella in light marinara sauce

Dolce

Enjoy a combination of homemade desserts including Tira Misu, Zabaglione, Cheese Cake and Tartuffo along with Coffee or Tea

\$ 45 per person