

ARTCAFFE

ITALIAN  EATERY

Dinner Cena

ONLY WITH RESERVATION

Appetizer Entrate

Burrata

Fresh milky mozzarella burrata, w/parma prosciutto truffle oil and caviar. 19

Foie Grass

Pan seared foie gras, over a homemade pan brioche, fresh grape and Porto wine reduction. 21

Shrimp

Two jumbo grilled shrimps, served w/sauteed spinach and fresh grapefruit, balsamic lemon olive oil reduction. 23

Risotti

Primi Piatti

Ours Risotto are made with arborio rice, preparation from scratch 35- 40 minutes

Risotti

Porcini mushrooms and shaved parmigiano cheese. 26

Champagne mantecated with parmigiano reggiano cheese. 24

Saffron yellow rice with fresh diced vegetables. 24

Main Course

Secondi Piatti

Branzino

Pan roasted fresh fish branzino filet, w/calamari ragout, cherry tomato confit, over a light creamy eggplant sauce and fresh mint reduction. 32

Anatra all Arancia

Oven roasted duck breast caramelized w/orange gran marnier sauce, served with roasted shallots rosemary mashed potato. 30

Brasato di Carne

Braised short rib

With cannellini white beans, pancetta, soft polenta and porto wine reduction. 28