

PECORINO
RESTAURANT

New Year's Eve Menu :

Appetizers ~ Choose One Of The Following

AVOCADO

Organic seasonal greens with green beans, potatoes, tomatoes and avocado shallot, Ext.V.Olive Oil lemon dressing **(Vegan dish)**

FAVA BEAN SOUP

Fava bean puree served with sauteed dandelion "Fave e cicoria" Ext.V.Olive Oil **(Vegan dish)**

CAPRINO

Warm goat cheese on crouton, organic seasonal greens with hazelnuts **(Vegetarian)** Ext.V.Olive Oil balsamic dressing

STRACCIATELLA TOWER

Soft And Creamy Mozzarella Cheese with Layers Of Cherry Tomatoes, Avocado, Cucumner and aged balsamic **(Vegetarian)**

TUNA TARTARE

Ahi tuna "Tartare" with shallot ,cucumber, celery and avocado, served with wild arugula and alfalfa sprouts

BEEF CARPACCIO

Lightly cured beef, served with fresh arugula, celery and shaved parmigiano cheese and white truffle flower Ext.V.Olive Oil lemon dressing

PARMIGIANA

Grilled eggplant baked with mozzarella, parmigiano cheese, basil and tomato sauce **(Vegetarian)**

FIGS TARTE & ORGONZOLA CHEESE

With Baby mix greens salad **(Vegetarian)**

ZUCCHINI FLOWERS

Stuffed with ricotta and basil In light pastella flour **(Vegetarian)**

SALMON CARPACCIO

Raw wild Scottish salmon, with spicy chili pepper, green onion and a scoop of our delicious mashed potatoes

ROASTED SCALLOP SALAD

wrapped in guanciale leaves aged balsamic and baby greens salad and aged balsamic

Main Courses ~ Choose One Of The Following

CHITARRA CACIO&PEPE

Our famous special handmade fresh pasta With Ext.V.Olive Oil and black pepper melted in Pecorino Romano cheese wheel **(Vegetarian)**

MAINE LOBSTER RAVIOLI

Bell pepper sauce, green asparagus and cherry tomatoes

EGG YOLK RAVIOLO BLACK TRUFFLE

Stuffed with ricotta cheese In a light butter sauce, Parmigiano cheese Black truffle shaves

MEDITERRANEAN BRANZINO

Sea bass baked with Porcini mushrooms and braised artichokes

STEAK SALAD

"Straccetti alla romana"

Thin slices of beef tenderloin sauteed with fresh arugula, sun dried tomatoes and shaved parmigiano cheese.

FILET MIGNON

(Add \$12)

Grass Fed-Antibiotic free Pan roasted beef tenderloin in a red wine and shallot sauce served with delicious mashed potatoes

VEAL MILANESE

(Add \$30.00)

Bone-in Veal Chop With arugula and Cherry tomatoes topping

VEGAN TORTELLI BLACK TRUFFLE

Stuffed with mushrooms and cabbage. Shaved black truffle

RISOTTO WITH ORGANIC VEGGIES BRUNOISE

Mascarpone Cheese and Black truffle

VEGETARIAN POLPETTE

Tasty and spicy vegetarian meatballs with bell pepper, tomato sauce and basil Served with our delicious mashed potatoes

FILET OF SOLE

Our popular dish Baked in a thin crust of sliced potatoes,zucchini and pecorino cheese

ROASTED SONOMA LAMB TOP SIRLOIN

Sliced delicious roasted lamb With sautéed Chicory

EYE OF RIB EYE STEAK

(Add\$15)

14oz Beef—With grilled green onions

GRILLED MAINE LOBSTER TAILS

(Add \$30 or as shering extra dish \$65

With grilled green onions

Desserts ~ Choose One Of The Following

CRÈME BRULE

Gluten free

TIRAMISU

CHOCOLATE MINT MOUSSE

Gluten free

CHOCOLATE MORSELS (Fudge)

PANNA COTTA

(With vanilla and berry sauce)

Gluten free

PEAR AU GRATIN

A JUMBO SCOOP SORBET

Lemon or Peach or Coconut

Gluten free / Vegan

A JUMBO SCOOP ICE-CREAM

Vanilla or Chocolate or Pistachio

Gluten free

SFOGLIATELLINE NAPOLETANE

MILLEFOGLIE

(With layers of crispy almond crusts and strawberry mousse)

Gluten free

3 Course Menu \$ 105 Per Person

(Beverages, Tax And Gratuity Extra)

(No promotions or Promotional Gift Certificates)

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