

EST
PANORAMA
1990

First Course

ANTIPASTI or PASTA APPETIZER

Choice of one

Soup - "Questo Cambia Spesso"

EGGPLANT - Mozzarella, Parmigano, Basil, San Marzano Tomato

SHRIMP - Grilled Shrimp, White Bean Croquette, Grilled Romaine, Preserved Lemon

HEN OF THE WOODS MUSHROOM – Roasted Maitake, Black Garlic Pesto

ARUGULA – Shaved Pecorino Romano, Grilled Lemon Vinaigrette

CAESAR - Romaine, Parmigiano Fonduta, Black Pepper Crouton

CACIO e PEPE BURRATA – Pecorino, Black Pepper, Balsamic Shallot, Grilled Pesto Focaccia

POLPETTA – Wagyu Beef Meatball, Polenta Crouton, Brown Butter Sage Genovese

BEET SALAD - Golden Beets, Grilled Radicchio, Salsa Verde, Smoked Ricotta

OCTOPUS – Baby Arugula, Roasted Pepper Oreganato

ANTIPASTI MISTO - Prosciutto, Fresh Mozzarella, Aged Provolone, Olives, Roasted Peppers, Giardiniera

CALAMARI FRITTI - San Marzano Tomato, Broccoli Rabe Pesto

TUNA CARPACCIO - Yellow Fin Tuna, Gaeta Olive Vinaigrette, Sesame Semolina Bread

RISOTTO - Cauliflower, Parmigiano, Persimmon

PASTA MAY BE SERVED AS AN APPETIZER (1st course) OR

SECOND COURSE ENTRÉE (2nd course)

Choice of one

PAPPARDELLE CINGHIALE - Wild Boar Bolognese, Grated Scamorza Cheese

RAVIOLI DI MANZO - Beef Shank & Fontina Filled Pasta, Wild Mushroom

CREPELLE - Lobster & Crab Filled Crepe, Lobster Sugo, Basil Hollandaise

FETTUCCINE CARBONARA VEGETALE - Smoked Portobello, Duck Egg, Parmigiano

SPAGHETTI POMODORO - D.O.P Vesuvius Tomato, Parmigiano

GNOCCHI GORGONZOLA - Gorgonzola Dolce, Anjou Pear, Black Walnut

AGNOLOTTI CON BURRATA - Burrata Filled Pasta, San Marzano Tomato

PACCHERI ALL' AMATRICIANA - Lamb Pancetta, San Marzano Tomato, Pecorino Calabrese

CHITARRA - Clams, Lump Crab, White Wine, Parsley

TORTELLINI DI AGNELLO - Lamb Shoulder Agrodolce, Sunchoke, Black Garlic Pesto

SECOND COURSE ENTRÉE

Choice of one

VEAL - Roasted Carrot, Foie Gras & Abalone Mushroom Marsala

CHICKEN - Free Range Lancaster Chicken, Spaghetti Squash, Golden Raisins, Brown Butter-Almond Sugo

DUCK BREAST - Goat Ricotta Polenta, Salt-Roasted Beets, Huckleberry Mostarda

PORK SHOULDER - Borlotti Beans, Escarole, Long Hots

FLANK STEAK – Crushed Fingerlings, Hen Of The Woods Mushroom Conserva

BRACIOLA - Veal Skirt Steak, Parsley, Garlic Crouton, Parmigiano, Genovese

FISH OF THE DAY

THIRD COURSE DESSERT

Choice of one

PERA AL VINO - Anjou pear, Moscato, hazelnut-sweetened mascarpone

LIMONCELLO CHEESECAKE SEMIFRDDO - pizzelle "sandwich," basil dolce

"TIRAMISU AFFOGATO" BUDINO"- banana mascarpone, lady fingers, espresso caramel, walnut

CIOCCOLATO MILLE FOGLIE - chocolate buttercream, crepe, shaved chocolate, brandy soaked cherry

CANNOLI - chocolate ricotta cream

ICE CREAM & SORBET - daily selection from Franklin Fountain

Menu Subject to Change