DAL 2012

# DA FRANCO

# *Lunch*

## *Antipasti*

**RICOTTA TARTUFO $16**
honey whipped truffle ricotta, house made crostini

**POLPETTA DI MAMMA GIUSEPPINA $18**
homemade meatball, san marzano tomato, ricotta salata

**FIORE DI ZUCCA $21**
stuffed zucchini blossoms, herb ricotta, pomodoro

**TUNA TARTARE $22**
local yellowfin tuna, dijon vinaigrette, herbs and tonnato sauce

**CAPRESE $21**
heirloom tomato, buffalo mozzarella, micro basil, oregano, e.v.o.o.

**CALAMARI FRITTI $24**
fried calamari, sweet vinegar peppers, pomodoro

## *Insalta*

**INSALATA DI CESARE $16**
little gem lettuce, parmigiano, lemon anchovy dressing, garlic bread crumbs

**INSALATA DI BARBABIETOLE $18**
beet salad, avocado, feta, hearts of palm, basil, lemon e.v.o.o.

## *Pizza a Forno Napolitano*

**REGINELLA $20**
tomato sauce, buffalo mozzarella, fresh basil, e.v.o.o.

**TARTUFO $20**
mozzarella, mushroom, ricotta, white alba truffle oil

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## *Specialties*

**SPAGHETTI POMODORO $24**

san marzano tomato, garlic, micro basil

**RAVIOLI DI FUNGHI $25**

homemade wild mushroom ravioli, ricotta, walnut, white truffle cream

**BRANZINO $30**

mediterranean sea bass, baby kale salad, asiago cheese, lemon e.v.o.o.

**ANGUS BURGER $21**

red leaf lettuce, fresh mozzarella, beefsteak tomato, basil aioli, fries

**PACCHERI BOLOGNESE $28**

homemade wide rigatoni, meat sauce, ricotta, basil

**CAPESANTA PESCATA A MANO $38**

diver sea scallop, orange segment, arugula, fennel, lemon truffle vinaigrette

**LUMACHE $30**

snail shaped pasta, rock shrimp, spicy vodka sauce

**POLLO MILANESE $30**

breaded, pan seared, arugula, shaved parmesan, red wine vinaigrette

**RISOTTO MARE E MONDO $32**

rock shirmp, porcini mushroom, pecorino romano cheese