

# La Gioconda

3 courses Dinner Menu \$45

RESTAURANT WEEK Winter 2024

## First course

### **Burrata con prosciutto & tartufo nero**

Burrata cheese with prosciutto di Parma and black truffle

### **Insalata di barbabietole**

Roasted red beets, mesclun salad, goat cheese, walnuts, shallots dressing

### **Ravioli di carciofi**

Spinach ravioli filled with braised artichoke, cherry tomatoes, burrata cheese

### **Mozzarella di bufala**

Organic vine tomato filled with Bufala milk mozzarella, basil sauce

### **Fusilli con burrata**

Fresh fusilli pasta with almond pesto and burrata cheese

### **Parmigiana di melanzane**

Eggplant layered with mozzarella and parmigiano in tomato sauce

### **Piadina con mozzarella, prosciutto e tartufo nero**

Prosciutto di Parma, arugula, cherry tomatoes, mozzarella and black truffle over grilled flat bread

### **Cozze alla Marinara**

sautéed mussels in light marinara sauce  
served with toasted garlic bread

## Second course

### **Salmone con crosta di patate**

Pan-seared salmon filet in a potato crust, over sautéed leeks, lemon & capers sauce

### **Tagliolini al tartufo nero**

Tagliolini with parmesan cheese & black truffle

### **Stinco di agnello brasato**

Braised lamb shank over mushroom risotto

### **Scaloppine di vitello al gorgonzola**

Sautéed veal scaloppine with porcini mushroom and gorgonzola sauce

### **Brasato di bue con risotto**

Braised short rib with truffle risotto

### **Bocconcini di pollo ai carciofi**

Boneless pan roasted chicken breast with artichoke and olives in lemon caper sauce,  
grilled zucchinis, herb roasted potatoes

### **Branzino alla mediterranea**

Sautéed mediterranean sea bass filet, olives, berry capers, cherry tomatoes,  
grilled asparagus, lemon risotto

### **Scaloppine di vitello al limone e capperi**

Sautéed veal scaloppine with capers in lemon sauce, herb roasted potatoes

### **Gnocchi ai ragu' di carne**

A potato sampler gnocchi, bolognese sauce, lamb ragout, short ribs ragout

## Sweet course

**Torta di formaggio e pera**/pear cheese cake, apple caramelized sauce

**Pistacchio panna cotta**/pistachio flavored custard with dark chocolate flakes

**Chocolate mousse**/with whipped cream & toasted sliced almond

# La Gioconda

## 2 courses Lunch Menu \$30

RESTAURANT WEEK Winter 2024

### First course

#### **Gamberi con carciofi**

Pan-seared shrimp with artichoke salad

#### **Calamari con rughetta**

Grilled calamari over arugula salad

#### **Mozzarella di bufala**

Bufala milk mozzarella, vine tomato & basil

#### **Tonnarelli cacio & pepe**

Fresh tonnarelli pasta with pecorino cheese and black pepper

#### **Parmigiana di melanzane**

Eggplant layered with mozzarella and parmesan in tomato sauce

#### **Insalata di barbabietole**

Roasted red beets, mesclun salad, goat cheese, walnuts, shallots dressing

#### **Burrata con prosciutto & tartufo nero**

Burrata cheese with prosciutto di Parma and black truffle

#### **Cavatelli fagioli & cozze**

Fresh cavatelli pasta with cannellini beans, mussels, in garlic olive oil and a sprinkle of black pepper

### Main course

#### **Salmone capperi e limone**

Pan seared salmon filet in a lemon & capers sauce with a side of roasted potatoes and wilted spinach

#### **Bocconcini di pollo ai carciofi**

Boneless pan roasted chicken breast with artichoke and olives in lemon caper sauce, grilled zucchini, herb roasted potatoes

#### **Scaloppine di vitello, capperi e limone**

Sautéed veal scaloppini, capers and lemon sauce, herbed roasted potatoes

#### **Spaghetti alla carbonara**

Spaghetti in egg & pancetta (guanciale) sauce

#### **Gnocchi Tricolore**

A potato sampler gnocchi, pesto sauce, cacio e pepe, tomato and mozzarella

#### **Tagliolini al tartufo nero**

Tagliolini with parmesan cheese & black truffle

#### **Brasato di bue con risotto**

Braised short rib in red wine with truffle oil risotto

#### **Branzino alla mediterranea**

Sautéed Mediterranean sea bass filet, black olives, berry capers and cherry tomatoes