

# La Gioconda

3 courses Dinner Menu \$45

RESTAURANT WEEK Summer 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 zucchini julienne, lemon & capers sauce

### **Tagliolini al tartufo nero**

Tagliolini with parmesan cheese & black truffle

### **Stinco di agnello brasato**

Braised lamb shank over mushroom risotto

### **Spaghetti con polpette di vitello**

Spaghetti (gragnanesi) with meat (veal) ball in marinara sauce

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

Braised short rib with truffle risotto

### **Pollo alla Parmigiana**

Crispy breadcrumb coating chicken breast, smothered in a rich  
homemade sauce and melted mozzarella cheese, side of spaghetti in marinara sauce

### **Branzino salsa di limone e capperi**

Pan seared striped bass, filled with wilted spinach, over mashed potatoes, capers berry lemon sauce

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

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

### **Gnocchi Tricolore**

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

## Sweet course

**Bigne' con crema pasticciera**/choux pastry filled with pastry cream, covered with chocolate 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 Summer 2024

### First course

#### **Gamberi con finocchi e arance**

Pan seared shrimo with orange, fennel, olives and cherry tomatoes salad

#### **Calamari con rughetta**

Grilled calamari over arugula salad

#### **Mozzarella di bufala**

Bufala milk mozzarella, vine tomato & basil

#### **Ravioli di carciofi**

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

#### **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

#### **Polpette alla barese**

Small veal meatball in tomato sauce over soft polenta

### Main course

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

Pan seared salmon filet in a potato crust, over sautéed zucchini julienne, lemon & capers sauce

#### **Pollo alla Parmigiana**

Crispy breadcrumb coating chicken breast, smothered in a rich homemade sauce and melted mozzarella cheese, side of spaghetti in marinara sauce

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

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

#### **Spaghetti con polpette di vitello**

Spaghetti (gragnanesi) with meat (veal) ball in marinara sauce

#### **Gnocchi Tricolore**

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

#### **Veal tortellini with black truffle sauce**

Veal tortellini in a creamy pecorino cheese and shaved black truffle sauce

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

Braised short rib in red wine with truffle oil risotto

#### **Branzino salsa di limone e capperi**

Pan seared striped bass, filled with wilted spinach, over mashed potatoes, capers berry lemon sauce