

Zeffirino Lunch menu 2007

Il Pranzo

~Antipasti~

~Appetizers~

Tonno al limone con capperi \$ 12.50

Ahi tuna carpaccio served with lemon dressing and capers

Insalata di mare \$11.95

Salad of calamari, baby shrimp, black mussels, clams and lobster, drizzled with olive oil, lemon juice, garlic and parsley

Salumi e formaggi \$12.50

Italian cold cuts and cheese

Caprese \$11.95

Buffalo mozzarella, tomato, basil and bell peppers

Prosciutto di San Daniele con Melone \$12.00

Prosciutto San Daniele with Melon

Ostriche Fresche

Fresh Oysters

Bras'Dor Order of 6 - \$13.95 Order of 12 - \$23.95

Blue Point Order of 6- \$13.95 Order of 12- \$23.95

Kumumoto Order of 6- \$13.95 Order of 12- \$ 23.95

~Antipasti Caldi~

~Hot Appetizers~

Crostoni di Polenta Fritta con la Bagna del Diavolo \$12.00

Sliced polenta, pan fried and served with onions, garlic, anchovies, capers, tomato paste, red vinegar and sage

Calamari Fritti \$11.50

Fried calamari served with spicy marinara sauce

Zuppa del giorno \$5.95

Soup of the day

~Insalate~

~Salads~

Insalata Cesare \$7.95

Caesar salad

Roscani all' Anconetana \$7.95

Watercress with ex. olive oil, black currant vinegar, garlic and Mint

Above Salads Topped with Grilled Chicken or Grilled Salmon Will be \$14.00

*~Paste e Risotti~
~Pastas and rices~*

Lasagna all' Emiliana \$14.95

Homemade lasagna with meat sauce, tomato, béchamel and Parmigiano

Risotto alle erbe profumate e limone Con burro alle erbe \$16.00

Fresh herbs, pancetta, onions, lemon zest, lemon juice, butter and egg yolk risotto

Risotto al Barbera e Midollo di Bue \$ 16.95

Barbera red wine and beef marrow Risotto

Taglierini all'Astice \$18.00

Homemade pasta with lobster, white wine and baby shrimp in a light tomato sauce

*~Pesci vari~
~Fresh Fish~*

Filetto di Branzino alla Catalana \$22.00

Mediterranean sea bass filet, pan seared with lobster and white wine, served in a pink sauce with sautéed potatoes and spinach, garnished with leeks

Tonno alla Genovese \$22.00

Ahi tuna, pan seared with ex. Olive oil, dried porcini mushrooms, garlic, parsley, anchovies, white wine and lemon juice

Capesante in zimino \$ 21.00

Sea scallops braised with olive oil, onions, anchovies, garlic, onions, celery, green Swiss chard, tomato and parsley

*~Carni e Pollame~
~Meat and Poultry~*

Petto di pollo alla Parmigiana \$18.95

Breaded chicken breast, pan seared and topped with tomato, mozzarella, and Parmigiano cheese served with a side of linguine with tomato sauce

Agnello in bagna di verdure annidato nella polenta \$24.00

Lamb medallions grilled and served with a vegetables sauce, red wine and polenta

Filetto alla Ricca Piemontese \$ 26.00

Beef tenderloin filet, pan seared with Marsala and rum, filled with foie grass and served over Fontina cheese with truffle and sautéed porcini mushrooms

For Parties of Six or More an 18% Service Charge Will Be Added

*~Dolci~
~Desserts~*

Tiramisu' \$10.00

Mascarpone cheese and lady fingers

Piramide al Cioccolato \$10.00

Chocolate Mousse with pistachio Cream

Crema Catalana \$ 10.00

Cold cream with hot caramelized cane sugar

**Torta al formaggio con lamponi e salsa al cioccolato spezziato al pepe
\$12.00**

Cheese cake with raspberries served with corn peppers chocolate sauce

Panna cotta con frutti di bosco marinati allo sciroppo di menta \$12.00

Panna cotta served with marinated berries in a mint and sugar syrup

Carosello al Cioccolato \$10.00

White Dark milk Chocolate Mousse with Chocolate Croccante

Cannolo Siciliano \$10.00

Sicilian Cannoli with Ricotta Cheese

Gelato alla Vaniglia \$12.00

Vanilla Ice Cream

Sorbetto al Limone \$12.00

Lemon Sherbet

**Promotion from the Producer
Wine by the Glass Only**

Sparkling Wine

8001 Brut, Remy Pannier	France	\$8.25
8002 Heidsieck Monopole Little Blue top (split)	France	\$20.00
8003 Prosecco Extra Dry Ceresa	Italy	\$12.00

White Wine

8011 Pinot Grigio, Soldo	Italy	\$5.95
8030 Chardonnay, Reserve Frei Brothers	California	\$7.25
8031 White Zinfandel, Beringer Vineyards	California	\$7.25
8032 Riesling, Chateau St. Michelle	Germany	\$7.25
8033 Vermentino di Gallura, Funtanaliras	Italy	\$7.25

Red Wine

8050 Chianti, Poggio Basso	Italy	\$5.95
8051 Merlot, Soldo	Italy	\$6.25
8072 Cabernet Sauvignon, Louis Martini	California	\$7.25
8073 Pinot Noir, McMurray	California	\$7.25
8074 Zinfandel, Rancho Zabaco	California	\$5.95

Grand Canal Menu

(Complete lunch includes choice of appetizer, main course, dessert and coffee)

\$24.95

Appetizer
(Choice of one)

Insalata di mare

Salad of calamari, baby shrimp, black mussels, clams and lobster, drizzled with olive oil, lemon juice, garlic and parsley

Caprese

Buffalo mozzarella, tomato, basil and bell peppers

Roscani all' Anconetana

Watercress with ex. olive oil, black currant vinegar, garlic and mint

Zuppa del giorno

Soup of the day

Minestrone alla Genovese

Vegetables soup served with pasta and pesto sauce

Crostoni di polenta frita con la bagna del Diavolo

Sliced polenta, pan fried and served with onions, garlic, anchovies, capers, tomato paste, red vinegar and sage

Antipasto Speciale

Special Appetizer of the Day (add \$ 3.00)

Main Course

(Choice of one)

Linguine alle Vongole

Linguine with little neck clams, sautéed with garlic, red crushed pepper, white wine, and parsley served with white or red sauce

Trofie al Pesto

Homemade Pasta with pesto, potatoes, and green beans

Panzerotti Zeffirino

Homemade pasta filled with veal and Parmigiano in a light pesto cream sauce

Uccelletto di Spada con Funghi

Sliced Swordfish sautéed with white wine, mushrooms and tomatoes

Filetto di Salmone alla Griglia con Salsa al Limone

Salmon filet, grilled and drizzled with olive oil and lemon dressing

Cappone alla Cacciatore Antica

Capon breast braised with Grignolino red wine, olive oil, rosemary, pancetta, porcini mushrooms, sage, thyme, marjoram, shallot, celery and anchovies

Dessert

Assorted mini Pastries with coffee or tea

Children's Menu 9.95

Choice of Chicken Fingers with fries, Penne Tomato, or Pizza
Vanilla ice Cream for Dessert

***Special Promotion from Vignetti Soldo for Today Only!!!
Glass of Pinot Grigio or Merlot Soldo \$5.00**