

# Cafe' Roma

CUCINA RUSTICA ITALIANA

*Christmas Eve Menu: Sunday December 24, 2017*

## *Antipasti*

<b>Pugliese Octopus</b> with cannellini, celery, chili flakes and lemon	17
<b>Fried Calamari</b> with spicy tomato dipping sauce	14
<b>Salumi and Formaggio Board</b> assorted meats and cheeses served with fig jam, candied walnuts, cornichon and olives	18
<b>Pizza Margherita</b> tomato sauce, fresh mozzarella and basil, olive oil	14

## *Soups and Salads*

<b>Tortellini in Brodo</b>	10
<b>French Onion soup</b>	9
<b>Insalata Mista</b> mixed greens with tomato, carrots, fennel and cucumber	9
<b>Bietole "Beet"</b> with avocado and gorgonzola crumbles on butter lettuce	12
<b>Caesar</b> classic recipe with shaved Parmesan	11
(split plate charge for salads)	2

## *Entrées*

<b>Angel Hair Pasta</b> with a San Marzano tomato marinara sauce *	16
<b>Tortelli di Zucca</b> butternut squash, amaretto, butter and sage	20
<b>Lasagna della Casa</b> with béchamel and ragu Bolognese	18
<b>Tagliatelle Bolognese</b> long flat pasta with a house made meat sauce	16
<b>Risotto Frutti di Mare</b> Italian rice with clams, mussels, shrimp, prawns	28
<b>King Salmon</b> with a fennel beurre blanc served with potato gratin	28
<b>Alaskan Halibut</b> with a tomato fondue served with potato gratin	28
<b>Cioppino</b> classic fish stew with clams, crab, shrimp and cod	36
<b>Barolo Wine Braised Short Ribs</b> with porcini mushroom and polenta	28
<b>Filet Mignon</b> with herbed porcini butter and Pinot Noir reduction	36
<b>Veal Chop</b> with a rosemary, garlic demi glaze	40
<b>Braised Lamb shank</b> with cannellini beans	30