



# DE SANTOS DINNER

SPRING/SUMMER  
2010

PRIVATE DINNING  
ROOM AVAILABLE FOR  
PRIVATE PARTIES

## APPETIZERS

BAKED ASPARAGUS WITH BEL PAESE CHEESE,  
PARMIGIANO AU GRATIN AND BALSAMIC DRIZZLE

10

GRILLED SMOKED SCAMORZA AND ALTO ADIGE SPECK  
WITH ARUGULA, SUNDRIED TOMATOES AND BASIL OIL

10

MARINATED GRILLED SHRIMP WITH FAVA BEAN PUREE  
AND CHICORY

11

GRILLED CALAMARI WITH SHAVED FENNEL  
FRESH MANGO AND GRAPE TOMATOES

11

HERB MARINATED BUFFALO CARPACCIO  
WITH ROBIOLA GNOCCHI AND TRUFFLE OIL

12

TUNA ESCOLAR TARTARE WITH AVOCADO,  
SOY GINGER VINAIGRETTE AND CHIPS

13

## SALADS

ORGANIC MESCLUN SALAD  
WITH CHERRY TOMATOES, WHITE BALSAMIC  
VINAIGRETTE AND SHAVED PARMIGIANO

9

FRESH SPINACH SALAD  
WITH JULIENNE CARROTS, WALNUTS,  
FRESH TOMATOES AND WARM  
GORGONZOLA DRESSING

9

RED AND GOLD BEET SALAD  
WITH RADISH SPROUTS, ROASTED CORN,  
GOAT CHEESE AND CITRUS VINAIGRETTE

10

BOSTON LETTUCE SALAD  
WITH ARTICHOKE, ENOKY MUSHROOMS,  
CUCUMBERS, CRISPY PANCETTA  
AND RASPBERRY VINAIGRETTE

10

## PASTA

TAGLIATELLE WITH SAN MARZANO TOMATO SAUCE AND FRESH BASIL 14

CAVATELLI WITH MUSSELS, CANNELLINI BEANS, ROASTED GARLIC, FRESH TOMATOES AND PARSLEY 15

MUSHROOM TORTELLONI WITH ARUGULA, PANCETTA AND CHERRY TOMATOES 15

TROFIETTE WITH MIXED MUSHROOMS, SPICY ITALIAN SAUSAGE, SHALLOTS AND SHAVED PARMIGIANO 15

SPINACH FETTUCCHINE WITH JUMBO SHRIMP, ZUCCHINI, LEMON ZEST AND CURRY CREAM SAUCE 17

WHOLE WHEAT PAPPARDELLE WITH WILD BOAR RAGU, AND SHAVE RICOTTA SALATA 18

## ENTREES

ROASTED BABY CHICKEN FRESH TOMATOES, RED ONIONS, CUCUMBERS, AND TUSCAN BREAD 19

ROASTED LONG ISLAND DUCK MASHED SWEET POTATOES AND LIGHT APRICOT VIN SANTO GLAZE 22

BASIL CRUSTED SWORDFISH CAJUN CORN, SPINACH AND SCALLION LEMON SAUCE 23

GRILLED ARCTIC CHAR YELLOW SQUASH, ZUCCHINI, COUSCOUS AND SAFFRON BROTH 23

ROLLED VEAL WITH SPINACH, SUNDRIED TOMATO, PROVOLONE, SHIITAKE MUSHROOM SAUCE, ROAST POTATOES 23

ROASTED RACK OF LAMB BROCCOLI RABE, FREGOLE AND BALSAMIC REDUCTION 25

GRILLED FILET MIGNON WHIPPED POTATOES, SWISS CHARD AND GREEN PEPPERCORN SAUCE 26

## SIDES

ROAST POTATOES, WHIPPED POTATOES, MASHED SWEET POTATOES 4

CAJUN CORN, CHOICE OF SAUTÉED VEGETABLES (WITH OLIVE OIL AND SHALLOTS):

ASPARAGUS. BROCCOLI RABE, SPINACH, SQUASH, SWISS CHARD 6

**CHEF ALDO** AND CREW

*20% Gratuity May Be Added to Parties of 5 and More*

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

NOW OPEN FOR BRUNCH  
SATURDAYS AND SUNDAYS  
11:30 TO 4PM