

# HAPPY NEW YEARS FROM LA STALLA

## ZUPPE

***Cream Of Asparagus Avocado 7***

***Lobster Bisque 9***

## APPETIZERS

***Plato Di Salumi & Formaggio Misto 18***

*Goat Cheese, Umbriaco, taleggio and English Stilton with a balsamic glaze and accompanied by cranberry bread, sopresatta, prosciutto di Parma and roasted pecans.*

***Catalan Wild Mushroom And Bean Ragout 14***

*Wild mushrooms, beans and Serrano ham in a rich tomato demi.*

***Vermouth Scallops 16***

*Pan seared scallops over saffron cannellini beans and finished with orange zest*

***Crudo Misto Mundial 19***

*Kona Kampachi, Madai red snapper, Kindai Tuna served with a charred Kewpie mayo, myobi ginger and yuzu reduction.*

***Marvesta Shrimp and Colossal Crab Cocktail 19***

*Fresh Maryland shrimp and colossal crab with a classic cocktail sauce.*

## INSALATA

***Lobster Tower 19***

*Poached lobster coins, sliced tomatoes and spring mix with a yuzu sake soy dressing.*

***Apples And Pears 14***

*Poached apples and pears in a Chianti red wine with blackberries, dried mango and pistachio nuts served over Boston lettuce with a champagne zabaglione dressing.*

***Arugula Casareccia 15***

*Arugula tossed with shaved fennel, cherry tomatoes, roasted peppers and fresh mozzarella in a balsamic reduction dressing.*

## PASTA SPECIALE

***Lobster Ravioli 32***

*Sautéed with fresh lobster meat, cherry tomatoes in a sherry pink cream sauce.*

***Argentinean Dry Bay Scallop And Crab Pappardelle 35***

*With a dry vermouth roasted shallot lemon zest cream sauce.*

***Sachetti Al Tartufo Bianco 28***

*Pasta purses stuffed with white truffles and ricotta with an almond butter sage and porcini mushroom sauce.*

## PRIMI PIATTI

***Black Pearl Organic Scottish Salmon 32***

*Pistachio nut crusted with a poha berry beurre blanc.*

***Chilean Sea Bass Zafferano 39***

*Pan seared and topped with a mix of breadcrumbs and crab meat, oven roasted with a saffron lemon beurre blanc.*

***Surf And Turf 50***

*Grilled 8 oz fillet with a cabernet demi paired with an 8 oz cold water Maine lobster tail served with haricot vert green beans.*

***Veal Chop 46***

*Grilled with a porcini dusted herb crust and topped with a truffle Trevor goat cheese and veal super natural sauce, served with mashed potatoes and broccoli rabe.*

***Stuffed Rack Of Lamb 38***

*Stuffed with sopressata, broccoli rabe and fontina cheese and rosemary crusted with a perigeaux Bordeaux reduction served with lentils and polenta.*

***Chicken Ripieno Granchio 30***

*Roasted breast of chicken stuffed with crab, langoustines, shallots, spinach and roasted peppers with a rich étouffée sauce and dirty rice.*