ITALIAN
degustazione menu
thirteen courses

Thursday, Dec 10
Taking reservations from 5:00-8:30

Featuring
- Chef Vittorio Lanni Sr.
- Chef Vittorio Lanni Jr.

Lanni's
CUCINA VERACE ITALIANA

645 Main St, Sparkill, NY 10976
www.lanniscucina.com
info@lanniscucina.com
(845) 470-2505

$99pp +tax
and 20% gratuity
taking reservations from
5:00pm - 8:30pm.

I **Crudo di Pesce e Champagne**
Sushi grade Fluke,Salmon and Tuna served with Laurent Perrier Champagne Taste

II **Polenta Fritto con Lardo, Caviar e Tartufo nero**
Fried Polenta with sliced Lard ,Hackleback caviar and black burgundy truffle shavings

III **Vitello Tonnato**
Sliced braised chilled veal, Tuna sauce, Brown Demi glace,capers and Tuscan toast

IV **Gnocci Saltati**
Pan fried crispy potato Gnocci with Fresh Tomato and Burrata

V **Pulpo e Patate**
Grilled Octopus, Potato,Black olive and caper puree, Braised Sweet Datterini tomato

VI **Guancia Di Manzo al piemontese**
Braised Beef Cheek, Barolo wine sauce , Fennel, Piedmont Style

VII **Panna Cotta di Foie Gras**
Foie Gras and Gorgonzola pudding with Roasted walnuts, Pears, Honey and Speck

VIII **Calamari Ripieni**
Calamari stuffed with Rock Shrimp and eggplant, Lobster Brandy Sauce

IX **Tortellini Di Bologna**
Veal Stuffed Tortellini with Oxtail Ragu shaved Pecorino Romano

X **Braccilotini di Pesce Spada**
Siciliano Style Swordfish Kabobs with Bread crumbs and salsa verde

XI **Costatella Di Agnelo**
Grilled Colorado Lamb Chop, Peas, Onions and Pancetta

XII **Zuppa Inglese**
Italian lady fingers soaked in Whisky with chocolate and Vanilla cream

XIII **Affogato**
Hazelnut Gelato, Espresso coffee

* · Chef's selection
· tasting portions
· pairings available

Please inform us of any allergies.
Raw fish and shellfish are served.