

Cotton Row

RESTAURANT

A Winter Journey Through Italy

January at Cotton Row

First Course

choice of

Burrata con Pomodori e Basilico

apulian burrata, marinated heirloom tomatoes, fresh basil, sicilian olive oil, sea salt

Carpaccio di Manzo

carpaccio of beef, lemon, extra virgin olive oil, shaved parmigiano-reggiano, arugula

Arancini al Tartufo

risotto, mozzarella, black truffle, tomato fonduta

Pasta Course

choice of

Pappardelle al Cinghiale

slow-braised wild boar ragù, juniper, red wine

Linguine al Limone e Gamberi

sautéed shrimp, lemon zest, white wine

Gnocchi al Gorgonzola

potato gnocchi, toasted walnuts, creamy gorgonzola sauce

Main Course

choice of

Saltimbocca alla Romana

veal scaloppine, prosciutto, sage, white wine butter sauce

Brasato al Chianti

beef braised, chianti wine, caramelized onions, carrots and herbs

Branzino alla Mediterranean

cherry tomatoes, sicilian olives, capers, white wine

Slow Roasted Porchetta Arrosto

wilted broccoli rabe, fennel, citrus, garlic, aromatic herbs

Dessert

choice of

Affogato al Caffè

vanilla gelato, hot espresso, shaved dark chocolate

Classic Tiramisu

espresso soaked ladyfingers, mascarpone mousse, cocoa dust

Sfogliatella Napoletana

crisp layered pastry, sweet ricotta, pear & winter citrus

\$90 per person