

# La Gioconda

3 courses Dinner Menu \$45  
RESTAURANT WEEK Dinner 2026

## First course

### **Burrata con prosciutto & tartufo nero**

Burrata cheese with prosciutto di Parma and black truffle

### **Insalata di barbabietole**

Roasted red beets, spinach, grilled asparagus, goat cheese, toasted sliced almond, balsamic dressing

### **Salsiccia con polenta e funghi**

Grilled Italian sweet sausage over taleggio polenta, shiitake mushroom

### **Arancini di carne con mozzarella affumicata**

Breaded fried rice balls stuffed with short ribs and smoked mozzarella

### **Spinaci, gamberi & avocado salad**

Baby spinach, pan seared shrimps, avocado, endive, olives, toasted almond, lemon dressing

### **Piadina con mozzarella, prosciutto di Parma & tartufo nero**

Grilled flat Italian bread, Bufala mozzarella, prosciutto di Parma, black truffle

### **Cozze alla Marinara**

Sautéed mussels in light marinara sauce served with toasted garlic bread

## Second course

### **Salmone con crosta di patate**

Pan seared salmon filet in a potato crust, over sautéed zucchini julienne, lemon & capers sauce

### **Spaghetti all'Amatriciana**

Spaghetti "Gragnanese" pecorino romano, tomatoes, guanciale

### **Pollo alla Parmigiana**

Crispy breadcrumb coating chicken breast, smothered in a rich homemade sauce and melted mozzarella cheese, side of spaghetti in marinara sauce

### **Tortellini di vitello al tartufo nero**

Veal tortellini with black truffle in pecorino cheese

### **Branzino salsa di limone e capperi**

Pan seared striped bass filet, with wilted spinach, over mashed potatoes, capers berry lemon sauce

### **Tagliatelle con asparagi e gamberi**

Tagliatelle with asparagus, shiitake mushroom and shrimps

### **Brasato di bue con risotto**

Braised short rib with truffle risotto

### **Scaloppine di vitello al gorgonzola**

Veal scaloppini with porcini mushroom and gorgonzola sauce, sautéed spinach, herb roasted potatoes

### **Fusilli al pesto di mandorle e burrata**

Fusilli fresh pasta with almond pesto and burrata cheese

## Sweet course

**Bigne' con crema pasticciera**/choux pastry filled with pastry cream, covered with chocolate sauce

**Pistacchio panna cotta**/pistachio flavored custard with dark chocolate flakes

**Chocolate mousse**/with whipped cream & toasted sliced almond