

# THE DINING ROOM

at Anthony David's

## DINNER

### ANTIPASTI FOR THE TABLE

**Cured Meats**, prosciutto di parma, sweet sopresatta, hot sopressata, cacciatorino, capicola . . . . . 6/\$27

**Market Vegetables**, spring peas, pickled fennel, mixed olives, roasted peppers, grilled artichokes, toasted ceci beans, roasted carrots, eggplant caponata, favas & garlic. . . . . 5/\$23

**Artisan Cheese**, tallegio (p), grana padana, aged gouda (p), bocconcini (p), humboldt fog (p), lingot (p), staginato (p), aged manchego, rocchetta (p), roaring 40's (p), maytag, gorgonzola (p). . . . . 4/\$18  
(p)=pasteurized

### APPETIZERS

**Tuscan Bruschetta** . . . . . \$12 **Grilled Octopus** . . . . . \$14  
fig and cipolini caponata with maytag blue cannellini beans, fennel, tomatoes and garlic

**Mussels** . . . . . \$13 **Warm Potato Tart** . . . . . \$10  
orange, cream, Pernod, and fennel prosciutto, caramelized onions, and micro greens

**Spicy Tuna Tartar** . . . . . \$13 **Anjou Pear Salad** . . . . . \$11  
toasted chick peas, catamala olives Gorgonzola, candied walnuts, watercress, shallot vinaigrette

**Grilled Asparagus** . . . . . \$ 14 **Golden Beet Salad** . . . . . \$11  
egg, prosciutto, grana and truffles goat cheese, candied walnuts, and a wild berry vinaigrette

**Grapefruit and Goat Cheese** . . . . . \$13 **Crisp Romaine Salad** . . . . . \$10  
pignoli, wild arugula, crostini and balsamic shaved Parmesan and Caesar vinaigrette

### PASTA AND RISOTTO

**Truffle Risotto** . . . . . \$33 **Potato Gnocchi** . . . . . \$30  
parmesan and micro arugula maine lobster, pesto, fresh tomato and cream

**Bucatini** . . . . . \$24 **Pumpkin Tortellini** . . . . . \$24  
fresh mozzarella, chilis, pancetta, basil, tomato sauce butter, sage and shaved pecorino

**Wild Mushroom & Garganelli** . . . . . \$23 **Veal Bolognese** . . . . . \$25  
prosciutto, herbs, cream and pecorino Porcinis, fresh herbs, arugula and tagliatelle

**Braised Rabbit Risotto** . . . . . \$26 **Spicy Lamb Sausage** . . . . . \$24  
crispy pancetta, arugula and shaved pecorino fennel, onions, herb tomato sauce and pappardelle

## ENTREES

<b>Grilled Lamb Sirloin</b> .....	\$32	<b>Black Angus Sirloin</b> .....	\$34
gorgonzola mashed potatoes, cherries, wilted arugula, demi		wilted greens, pecorino potatoes and crispy cippolinis	
<b>Pan Roasted Chilean Sea Bass</b> .....	\$36	<b>Pork Chop Milanese</b> .....	\$28
speck, brussel sprouts and thyme		warm spinach, and mashed potatoes	
<b>Seared Sea Scallops</b> .....	\$28	<b>Peppered Ahi Tuna</b> .....	\$25
creamed corn, oranges and micro arugula		warm spinach, and mashed potatoes	
<b>Crispy Duck Breast</b> .....	\$29		
pumpkin polenta, wilted arugula and cherry demi			

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20% gratuity on parties of 6 or more

The Dining Room is available for Private Parties