CAFE MEZZANOTTE

ANNAPOLIS RESTAURANT WEEK

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February 20 thru March 1
Three Course Prix Fixe Menu
$45 per person

PRIMI

ARTICHOKE CAPRESE
diced artichoke, tomato, fresh mozzarella, roasted red pepper, basil, olive, evoo, balsamic **vegetarian*

BISON FRICO
braised bison, montasio cheese & leek frico, green olive salsa verde, shaved chili, sunchoke chips

CARROT RIBBONS
crispy carrots, roasted garlic aioli, green olive Italian salsa verde, shaved horseradish root **vegetarian*

LIFEGUARD CALAMARI
rhode island squid, dredged and fried, sweet peppers, marinara, calabrian chili pepper aioli

MORTADELLA CARAMELLE
candy wrapper ravioli, Italian mortadella, chicken, grana padano, pistachio brown butter, crispy leek

OYSTERS ROCKEFELLER
baked chesapeake bay oysters, with spinach, bacon, parmesan, sambuca cream, charred lemon

MEATBALLS AMATRICIANA
noventa mile beef, veal & pork meatballs, pancetta onion marinara sauce, fresh basil, grana padano

CRISPY BRUSSELS
flash fried brussels sprouts, pancetta, fresh apple, aged balsamic, bulbo agrodolce, shaved reggiano **vegetarian friendly*

SECONDI

GRILLED CAESAR SALAD
grilled artisan bullet romaine, reggiano cheese, parmesan, garlic ciabatta crouton, tomato onion bruschetta, creamy anchovy dressing

CASA SALAD
mixed greens, toasted walnut, tomato onion bruschetta, mixed olive, cucumber, crumbled gorgonzola, creamy balsamic vinaigrette

CREAM OF CRAB SOUP
fresh jumbo lump crab, caramelized sweet onion, sherry wine, cream bisque, classic old bay dust

PASTA FAGIOLE SOUP
guanciale pork jowel, smoked ham hock, winter vegetables, cannellini bean, pasta bits, tomato broth

TERZI

THREE LAYER LASAGNA
layers of ground beef, fresh egg noodle, ricotta cheese, mozzarella, and tomato sauce, with grana padano, basil chiff

RISOTTO AI FUNGHI
seared beef tips, cremini, button and oyster mushrooms, garlic parmesan, baby arugula, shaved reggiano cheese, white truffle oil **vegetarian friendly*

CHICKEN TRAZZO
bell & evans chicken breast and fresh spaghetti prepared in choice of... Parmigiana, Marsala, Picatta, and Francese

RISOTTO AVGOLEMONO
braised pheasant, spinach & feta cicoria, onion, fresh dill, egg & lemon broth, cured egg yolk, crispy chicken skin

BLUE CRAB CACIO E PEPE
fresh jumbo lump crab, cracked peppercorn, garlic butter, pecorino romano and grana padano cheeses, artichoke, basil, fresh tubular bucatini pasta **vegetarian friendly*

DUCK CARBONARA
slow cooked duck confit, pancetta, fresh spaghetti, garlic cremini mushroom, whipped duck egg yolk with guanciale & reggiano, pine nut, pea tendril

BISON CASARECCE
black pepper braised bison, escarole cicoria, fennel, mushroom, fresh cassarecce pasta, tomato braising jus, shaved horseradish root, crispy carrot

QUARTI

ADD DESSERT COURSE
$10 per person

HOUSE TIRAMISU
espresso and biscotti liqueur soaked ladyfingers, vanilla mascarpone custard, chocolate hazlenut cracker

ALMOND TOSTATO
house nutella pizzelle cookie, amaretto gelato, amarena cherry, almond, amaretto cream, pomegranate

PROFITEROLE
puff pastry ball, vanilla mousse filling, whipped white chocolate cream, chocolate shavings