



# Elisir Bistro

## Lunch Menu

### Cold Starters

- Sushi Italiano di prosciutto, caprino, funghi e asparagi** **\$14**  
Italian style sushi rolls look- alike, wrapped in Parma prosciutto with crispy asparagus, mushrooms, and marinated goat cheese and served with ginger like pickled carrots and balsamic dipping dressing
- Carpaccio di tonno speziato piccante con caponata fredda** **\$19**  
Carpaccio of seared tuna loin dusted with a spicy and aromatic rub, served rare with Sicilian style eggplants and mix vegetable Caponata and creamy Bagna Cauda anchovy garlic dressing
- Burrata con il prosciutto di Parma asparagi e spuma di olive verdi** **\$16**  
Burrata mozzarella cheese with Parma prosciutto slices, Sicilian green olives mousse, polenta crackers and poached asparagus salad with quail egg
- Torre di carne cruda di manzo e verdureal profumo di tartufo nero** **\$18**  
Diced layers of raw beef tenderloin, parmesan cheese, Portobello mushrooms, poached Yukon potatoes, scallions and assorted micro greens in a black truffle scented condiment
- Carciofo intero arrosto con il carpaccio di peperoni** **\$15**  
Roasted whole artichoke heart with roasted marinated bell peppers carpaccio, caper berries, black olives dressing and fresh mint, crunchy artichoke chips
- Terrina di fegatini di pollo con mandorle cacao e gelatina di Vin Santo** **\$14**  
Tuscan style chicken liver terrine with toasted almonds, cocoa nibs dust Vin Santo gelatin, served with citrus micro greens, toasted brioche and red onions jam

## Hot Starters

- Guancie di vitello alPorto con lasagna di zucca al caprino fresco** **\$14**  
Six hours braised veal cheeks in Port wine served over braised mashed chestnuts puree with butternut squash and farmed goat cheese lasagna, gratin
- Polpo alla griglia con spuma di broccoli** **\$13**  
Grilled baby octopus rubbed with mix spices, warm broccoli emulsion, crispy capers, braised leeks, Ligurian black olives and pancetta
- Portobello arrosto nella foglia di vite con Fontina** **\$14**  
Roasted Portobello mushroom cap wrapped and cooked in grape leaves with pesto, Fontina cheese and served with grilled radicchio with pine nuts, raisins chestnut honey and wine vinegar

## Soup and Salads

- Zuppa di ceci con spinaci crostoni di olive nere salvia e cipolle croccanti** **\$12**  
Traditional country style chick peas soup served with sautéed baby spinach and black olives  
Focaccia croutons Sicilian extra virgin olive oil crunchy sage leaves and crispy onions
- Insalata di cuori di insalata Romana con il condimento tradizionale** **\$13**  
Hearts of Romaine salad dressed Retro style with balsamic vinegar, capers, anchovy fillets, shaves of parmesan cheese served in a crunchy bread ring
- Variations:**
- With marinated roasted breast of chicken **\$19**
  - With charcoal spicy crispy octopus **\$19**
  - With grilled filet of Atlantic salmon **\$19**
- Insalata mista con pomodorini ed endivia al balsamico** **\$13**  
Mix field greens salad with endive, cherry tomatoes and balsamic dressing
- Insalata di biette e carciofi con il caprino e Valeriana all'arancio** **\$15**  
Roasted yellow and red beets salad with artichoke hearts and goat cheese,  
Fresh Mache salad orange dressing, artichoke chips

## Pastas

- Spaghetti alla chitarra “Nuova Carbonara”** **\$18**  
Guitar style fresh spaghettini in a “New Carbonara” version with a light creamy black peppered pecorino fondue, roasted pork cheek and poached duck egg
- Linguine con il pesto di arucola e calamari fritti** **\$19**  
Linguine in arucola pesto sauce and tossed with crispy thin fried calamari
- Rigatoni con il ragu’ di anatra e cipolle dolci croccanti** **\$18**  
Rigatoni in a ragout’ of Hudson Valley duck, red wine and porcini mushrooms and served with sweet crispy onions
- Stracci integrali con il ragu di salsiccia e porri al tartufo nero** **\$19**  
Large whole wheat pasta sheets in a ragout’ of roasted homemade sausage, leeks, black truffle scented creamy mascarpone, crispy spinach
- Cavatelli di Mare con funghi e olive verdi** **\$22**  
Ricotta cheese Cavatelli with roasted shrimp, little neck clams and bay scallops, sauté mushrooms green olives, sweet cherry tomatoes, crispy basil.
- Paccheri con melanzane alla parmigiana burrata, basilico olive nere** **\$17**  
Neapolitan style Paccheri with eggplants parmesan tomato sauce, fresh basil and burrata cheese with black olives

## Meats and Fish Entrée

- Porchetta arrosto al finocchietto e broccoli rabe** **\$19**  
Slices of roasted whole baby pig stuffed with black pepper, fennel seeds and garlic over fingerling potatoes and sauté broccoli rabe
- Petto di pollo arrosto con il ragu di funghi e purea di patate** **\$18**  
Rosemary and garlic marinated grilled fire log stacked breast of chicken, served with a ragout` of mix mushrooms
- Bistecchina di manzo alla griglia alla salsa di gorgonzola** **\$21**  
Marinated and grilled beef skirt steak, gorgonzola and pistachio sauce and served with spinach potato puree and sweet sour cipollotti

- Ossobuco brasato di agnello con peperoni arrosto** **\$19**  
Braised lamb shank served boneless with mix vegetables and its own cooking juices, crunchy spinach polenta and roasted bell peppers
- Filetto di salmone al forno con cuori di carciofo, olive nere e pomodorini** **\$19**  
Baked filet of salmon with artichoke hearts, black olives, basil and cherry tomatoes
- Cappesante alla griglia con pancetta funghi Merlot e timo** **\$22**  
Grilled Diver scallops over a reduction of Merlot wine, roasted pancetta cubes and oven baked mushrooms
- Tonno a cubi saltato col ragu di cannellini olive verdi, carciofi e cavoli nani** **\$23**  
Seared cubes of tuna loin served rare over baked cannellini beans with green olives, and sauté' baby Bok Choy with roasted garlic
- Pescatrice Milanese al limone e capperi con spinaci e funghi** **\$19**  
Breaded monkfish Milanese style, in a sauce of lemon juice and capers served with sauté baby spinach and braised leeks

### **Sides \$8**

Sauté garlic spinach-Parmesan mashed potatoes-Poached asparagus – Sauté mix mushrooms



# Elisir Bistro

## Bar Lunch Menu

**One Entrée Selection, Iced Tea-Soda or American Coffee, choice of Dessert \$19**

### Choice of Entrée

Porcini mushrooms dusted and seared beef Carpaccio, toasted hazelnuts, mix shaved mushrooms, parmesan cheese, arucola and artichoke chips

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Roasted Portobello mushroom caps wrapped in grape leaves with pesto, Reggiano shaves, fried duck egg, Fontina cheese, arucola salad.

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Rigatoni pasta with fresh tomato sauce, cherry tomatoes cracked black peppercorns, fresh basil, and extra virgin olive oil.

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Penne in creamy Taleggio cheese roasted speck, onion crisps

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Saffron fettuccine with Bolognese meat Ragu` and shaves of ricotta salata cheese

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Gratinee` Cannellone pasta stuffed with spinach, ricotta and mozzarella in mascarpone cheese sauce and ragu` of mix mushrooms

Warm poached red snapper salad, roasted artichoke hearts, black olives, charred green onions, pickled beets, fried capers, garlic chips

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Grilled Diver scallops on stewed cannellini beans, marinated cherry tomatoes, fresh basil, roasted garlic sauté spinach and pancetta

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Grilled Atlantic salmon filet, stone ground mustard sauce, mixed field greens, roasted fennel

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Hearts of Romaine salad dressed with balsamic vinegar, capers, anchovy fillets, shaves of parmesan cheese served in a crunchy bread ring with the following variations:

Marinated roasted breast of chicken- Charcoal spicy crispy octopus- Grilled filet of Atlantic salmon

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Marinated spicy rubbed slow cooked pork ribs, roasted fingerling potatoes, broccolini

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Grilled in house made Italian sausage, parsley/vinegar green sauce, potato puree, grilled olive bread

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Tuscan style veal stew with peas, tomato, potatoes, crunchy polenta basket, crispy spinach

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Marinated roasted breast of chicken, mix mushrooms ragout`, sweet/sour cipollini onions

## **Choice of Dessert**

Barolo wine Crème Brule` with saffron poached pear gelato

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Warm espresso- hazelnut Zuccottino cake Gianduja chocolate sauce raspberry brittle

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Mixed berries with pistachio zabaglione white chocolate shavings



## Dinner Menu

### Cold

- Carpaccio di Branzino con porcini e affumicato nella scatola del sigaro al tavolo** **\$18**  
Four minutes apple wood smoked Branzino carpaccio served with its smoking chips in a cigar box with citrus dressing, scallions, shaved mushrooms, pea tendrils, roasted garlic chips and blood oranges.
- Canvas di vitello tonnato Piemontese al profumo di limone e tartufo nero** **\$18**  
Modern canvas of traditional Piedmontese cold thin veal slices with a delicate sauce of tuna. Caper berries, micro parsley, quail eggs, toasted thin slices of bread, Mache leaves, black truffles and lemon peel scent, and roasted red pepper emulsion.
- Tema sul carciofo invernale** **\$18**  
A parade of “Winter Artichoke” presented and prepared in various ways, forms, textures and temperatures, each paired with combining ingredients and garnishes.

### Hot

- Cappuccino di piselli e brule’ di fegato d’oca con porri croccanti e strudel di fontina** **\$18**  
Green peas cappuccino over a brule’ of Hudson Valley goose liver custard, crispy leeks, Porcini froth, and a Fontina cheese strudel
- Polpo al burro, polenta cruda, capperi di Pantelleria, caramello d’arancio e melanzane** **\$16**  
Butter roasted fresh baby octopus from Italy, served over sweet raw polenta sauce with fried Pantelleria Sicilian capers, crispy basil, and polenta crackers, spicy orange caramel and crispy eggplants

### Salads

- Insalata calda di aragosta e capperi Tempura con spinaci affumicati ed asparagi** **\$22**  
Tempura style lobster and sea scallops served with smoked baby spinach leaves and poached white asparagus, Saba, shallot dressing, salmon caviar roe.
- Insalata di biette con la terra dei funghi secchi, il gelato di caprino e Valeriana all’arancio** **\$17**  
Roasted multi colors baby beets with Mache greens, goat cheese gelato and Tarocco orange segments over a texture of dry Morelles, and almonds and served with crispy lacquered leek coins.

## Soup

- Minestrone instantaneo nella caraffa del caffè' con il brodo al pesto** \$16  
"Dry and wet" dehydrated and fresh diced mix vegetables instant minestrone soup brewed tableside with Pesto broth and served from a press coffee pot.

## Pastas and Risotto

- Tortelli di fonduta con il brodetto di asparagi, fegato d'oca arrosto e tartufo nero** \$29  
Red beets Tortelli filled with fonduta cheese, green asparagus broth, roasted Hudson Valley's goose liver, shaves of winter black truffles and Reggiano crisps
- Agnolotto gigante di ricotta e spinaci con l'uovo che corre, burro e salvia ripiena** \$27  
Giant Agnolotto pasta filled with sheep ricotta cheese, spinach and a running egg yolk in butter, curls of 30 months aged parmesan and crunchy sage leaves filled with Taleggio cheese.
- Pasta da stampa Elisir di mare alla spuma di pomodoro crudo e Pesto arucola piccante** \$29  
Lithograph style pasta sheet, printed with squid ink and little neck clams, shrimp, lobster and mussels with raw San Marzano tomato emulsion, spicy arucola pesto, micro oregano and basil, extra virgin pipette
- Risotto allo zafferano con guancie di vitello brasate al porto e cuori di carciofi** \$32  
Carnaroli risotto with saffron and six hours braised veal cheeks in Port wine and roasted artichoke hearts, black truffles froth.

## Fish

- Branzino del Cile al forno, studio di finocchio al brodetto di zafferano** \$38  
Baked Chilean sea bass in a study of 3 fennels: fresh, anise star, wild fennel sticks. Crunchy micro basil, aromatic saffron broth and smoked purple potatoes, dill foam
- Tonno al cubo scottato con porcini e carciofi , senape, cipollini all'agro, caramello di merlot** \$38  
Pan seared cubes of tuna loin served rare with roasted artichokes and porcini mushrooms, light stone mustard sauce, sweet/sour cipollini and Super Tuscan red wine caramel sauce.

## Meats

- Petto d'anatra al sale salsa di olive nere e carciofi arrosto profumato al cioccolato** \$38  
Seared salt cured breast of Hudson Valley's Moularde duck, Ligurian black olives sauce, roasted artichoke quarters, spinach whipped potatoes and caramelized aromatic quince ragu` Dark chocolate fumes
- Filetto di vitello e animelle arrosto all'arancia e mascarpone, funghi, cipollotti, aria di rosmarino** \$44  
Roasted veal filet and seared veal sweetbreads in an orange/mascarpone cheese sauce with cipollotti, mix mushrooms and rosemary air.

We proudly offer White Truffles from Alba (\$ Supplement) and...  
...Winter Black Truffles from France (\$ Supplement)