

Antipasti

Seared Salmon De La Renta

Sliced all natural salmon seared rare served with a sauce made from soy and ginger
\$9.95

Pacific Prawn

Fresh Pacific Prawn stuffed with spinach and delicately wrapped in phyllo dough presented with a citrus sauce
\$12.95

Ravioli Gwen Stefani

A White House Signature Dish
Lobster filled ravioli with Basil on a sauce of ginger and citrus
\$12.95

Ahi Tuna Tartare Ferragamo

Fresh Hawaiian Ahi tuna, finely chopped served with a mildly spiced dressing
\$13.95

Gnocchi al Pomodoro Luca Sbisà

Delicious homemade potato dumplings served in a tomato beurre blanc
\$9.95

Pacific Calamari Greg Gorman

Sliced calamari steak with shallots and a dash of Italian grappa over Barilla pasta
\$11.00

Veal Ossobuco Trussardi

Petite veal shank braised in a cabernet glaze with celery, onions and fresh herbs
\$11.95

Ravioli Portobella Ducks Favorite

Portobello mushroom stuffed ravioli served with glaze and a touch of peppercorn sauce
\$9.95

Escargot Dior

"Our French Touch"
Bourgogne escargots baked with garlic and herbs in Pernod flambe
\$9.95

Carpaccio di Manzo Madame Sisi

Angus beef thinly sliced with extra virgin olive oil drizzled atop with fresh Parmesan shavings and micro green garnish
\$14.95

Zuppe E Insalate

St. John Greens

Boston lettuce and mesclun greens tossed with our famous White House passion fruit
\$7.95

Caesar Salad Donna Karen

Tender romaine hearts with Parmesan shavings and Caesar dressing served in a rice paper nest
\$7.95

Pasta e Fagioli Soup

Customary preparation with spicy Italian sausage, pasta & cannellini beans
"Anna Maria's recipe"
\$8.95

Insalata Caprese Juventus

Sliced Buffalo mozzarella, red onions & tomatoes in a Modena balsamic vinaigrette with fresh basil
\$13.95

Seafood Ravioli Soup

Homemade seafood ravioli immersed in a seafood broth
\$10.95

Pasta

Vegetarian Pasta Cavalli

Artichoke hearts, cherry tomatoes, asparagus, sliced roasted garlic and Tuscan olive oil over fresh pasta
\$25.95

Rigatoni Zenga

Large tube De Cecco pasta tossed in a sauce of Grana Padana Parmesan & sautéed pancetta
\$26.95

Ravioli Walter Nudo

Ravioli stuffed with a combination of Italian cheeses in a wild Porcini mushroom sauce
\$25.95

Smoked Chicken Fettuccine Bobby Ryan

Fettuccine pasta sautéed with smoked chicken and green peas with mascarpone cheese
\$26.95

Fettuccine Tartufo Navratilova

Fettuccine pasta drizzled with fragrant Italian white truffle oil dusted with fresh imported black truffle shavings
\$25.95

Entrees

Vegan Couscous Valentino

Couscous prepared in vegetable broth with seasonal vegetables presented with a lentil puree
\$25.95

Sea Bass Versace

Fresh Sea Bass baked in a parchment basket, presented in a saffron & seafood infusion
\$35.95

Sand Dabs Dolce Gabbana

Delicate whitefish fillets lightly breaded and sautéed, served with a lemon and Italian fresh herb sauce
\$26.95

Salmon Chocolat Romeo Gigli

A White House Signature Dish
Poached all natural salmon served atop a delicious white chocolate mashed potato puree
\$29.95

Calamari Cartier

Sautéed calamari rolled & stuffed with local crab, served in a traditional Picatta style sauce of lemon & capers
\$27.95

Ahi Coco Chanel

Ahi tuna seared rare, in a citrus vinaigrette & red onions presented with our tower of Pisa
\$32.95

Manzo Brasato Beckham

A White House Signature Dish
Three hour braised beef in a Cabernet reduction with a touch of a horseradish
\$31.95