

FLATBREADS

Allow a minimum of 20 minutes cooking time

<p>POTATO-GARLIC 8 <i>thinly sliced Yukon gold potatoes, rosemary, manchego cheese</i></p> <p>CATALONIAN 10 <i>chorizo, manchego, fresh tomato, cilantro</i></p> <p>HUMMUS 8 <i>w/fried garlic & parsley</i></p> <p>VEGETARIAN 10 <i>fresh tomato, eggplant, zucchini baby spinach red onion, crimini mushrooms fresh mozzarella</i></p>		<p>FETA-BLACK OLIVE 9 <i>fresh tomato-fresh oregano, feta, kalamata olives</i></p> <p>AMALFI 9 <i>fresh tomato, anchovies, green olives, fresh mozzarella</i></p> <p>BIANCO 9 <i>ricotta-sweet garlic-basil fresh mozzarella</i></p> <p>LAMB SAUSAGE CALZONE 12 <i>rosemary lamb sausage, grilled Portobello mushrooms, fresh tomato, fresh mozzarella</i></p>
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ENTRÉES

<p>FARFALLE WITH CRABMEAT SAUCE 22 <i>bow tie pasta in a sauce of fresh crabmeat, parsley, garlic, olive oil, a touch of diced fresh tomato, white wine, and a dab of cream finished with a touch of vodka</i></p> <p>CIUPPIN 22 <i>a traditional Ligurian fish and seafood stew of mussels, clams, chunks of fish, sea scallops slow cooked with garlic, parsley white wine</i></p> <p>GRILLED ORATA 25 <i>Grilled whole Mediterranean Sea Bream served cleaned</i></p> <p>PORCINI STUFFED CHICKEN BREAST 20 <i>Chicken breast stuffed with porcini mushrooms sautéed in olive oil, garlic, parsley, shallots, white wine, finely chopped carrots and onions served with a mushroom sauce</i></p> <p>ROASTED RED SNAPPER 25 <i>red snapper filet roasted on a bed of thinly sliced potatoes garlic parsley white wine, nicoise olives, capers</i></p> <p>MUSSELS MARINIÈRE 14 <i>fresh mussels sautéed with garlic, parsley, red pepper flakes, white wine</i></p>		<p>MIXED GRILLED MEATS 20 <i>grilled hanger steak, lamb chop, rosemary lamb sausage served over a bed of mixed greens</i></p> <p>GNOCCHI WITH PORCINI SAUCE 22 <i>Handmade potato gnocchi in a sauce of garlic, parsley white wine, porcini and crimini mushrooms and a touch of cream</i></p> <p>VEAL RAGU W/GRILLED POLENTA 20 <i>veal stewed in tomato with white wine carrots onion celery rosemary shallots served with grilled multigrain polenta</i></p> <p>HANGER STEAK 19 <i>marinated in garlic, rosemary, thyme, olive oil, oregano</i></p> <p>GRILLED LEG OF LAMB 22 <i>marinated in yogurt, garlic, cayenne pepper, lemon juice, rosemary, thyme, mint, and oregano</i></p> <p>BUFFALO BURGER 14 <i>w/ grilled red onion-chipotle ketchup & mixed greens</i></p> <p>TAGLIATELLE WITH BLUE PRAWNS 23 <i>Tagliatelle pasta in a sauce of garlic, parsley, blue prawn shrimp, white wine, diced zucchini, crushed red pepper and a bit of finely chopped fresh tomato</i></p>
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Please inform us of any allergies to specific food items you may have

[4340 Connecticut Ave. NW. Washington, DC. 20008](https://www.4340connecticut.com) | P: 202-537 1040

SMALL PLATES

HOUSE MARINATED OLIVES	5
HERBED GOAT CHEESE CROSTINI	5
ANCHOVY TOASTS w/ LEMON AIOLI	5
BAKED STUFFED CABBAGE <i>cabbage stuffed with a mixture of pureed potatoes, shallots, parsley, thyme, rosemary, mortadella & parmesan, baked till golden</i>	8
VEAL & CRIMINI CARPACCIO w/ PARMIGIANO	10
BACALAU <i>pureed stewed dried salted cod with onion, garlic, parsley, white wine, served with crostini</i>	8
BRAISED LEEKS & PECORINO SARDO <i>w/ lemon vinaigrette & shaved pecorino</i>	8
SWISS CHARD & PECORINO SARDO <i>sautéed with garlic, red pepper flakes, white wine & pinenuts</i>	7
GRILLED TURKISH MEATBALLS w/ TZATZIKI	8
SICILIAN EGGPLANT <i>tomato sauce, black olives, mozzarella & fresh oregano</i>	7.5
GARBANZO BEAN & LAMB SAUSAGE CASSEROLE	8
ESCARGOT BOURGUIGNON <i>Snails in a garlic, butter, herbs sauce</i>	12
ROASTED BEETS & GARROTXA <i>shallot & champagne vinaigrette dressing</i>	7
SEAFOOD SALAD <i>a medley of steamed mussels, calamari, and tiger shrimp in a olive oil garlic, lemon juice parsley dressing</i>	12
BASQUE BLUE PRAWNS <i>sauteed w/piquillo peppers, pimenton & parsley</i>	12

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S O U P S & S A L A D S

SOUPS OF THE DAY	7
GARDEN GREENS w/ SHERRY VINAIGRETTE	7
RADICCHIO, ENDIVE & APPLE <i>(w/ sweet gorgonzola dressing & walnuts)</i>	9
ROASTED PEPPERS & BUFFALO MOZZARELLA PIEMONTESE <i>(dressed w/ anchovies, capers, parsley & garlic)</i>	12
TARRAGON CHICKEN SALAD w/AVOCADO & BACON over FRISEE <i>(dressed w/ lemon vinaigrette)</i>	12
GOAT CHEESE SALAD <i>Monocacy ash goat's cheese melted over mixed greens tossed with a light vinaigrette</i>	12

M E A T 1 for 6 / 3 for 15

FINOCCHIONA <i>(fennel seed flavored salami)</i>	SOPRESSATA <i>(black pepper & garlic flavored)</i>
PROSCIUTTO DI PARMA <i>(aged 18 months)</i>	CHORIZO CANTIMPALO <i>(smoked paprika)</i>
JAMON SERRANO <i>(aged 18 months)</i>	MORTADELLA <i>(pistachio & black pepper)</i>
CACCIATORINI <i>(beef & pork w/ black pepper)</i>	LOMO IBERICO DE BELLOTA <i>(smoked paprika)</i>

C H E E S E 1 for 6 / 3 for 15

GARROTXA <i>(goat's milk) Spain,</i>	CRATER LAKE BLUE <i>(cow's milk) Oregon</i>
RONCAL NAVARRA <i>(sheep's milk) Spain,</i>	TALEGGIO <i>(cow's milk) Italy</i>
PECORINO SARDO GRAN CRU <i>(sheep's milk) Italy</i>	GRAYSON <i>(cow's milk) Virginia</i>
MONOCACY ASH <i>(goat's milk) Maryland,</i>	SAGA BLUE <i>(cow's milk) Denmark</i>

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