

## **K.O.M.A Restaurant**

**SUMMER | 2020**

### **Starters & Salads**

grilled pesce 28

grilled shrim, octopus, & calamari, shishito peppers, olives, arugula, chili

tuna crudo 22

sardella marinated sashimi cut tuna. fresh cucumber slaw. fresh basil. extra virgin olive oil

seared beef tenderloin 22

pan seared peppercorn beef tenderloin. smoked gouda cheese. caramelized onions. truffle oil  
guanciaie chips. vin cotto

riceballs 16

pulled pork tenderloin San Marzano tomato sauce. arborio rice fritters. roasted prosciutto

octopus 24

seared octopus. jalapeno asiago polenta. nduja basil romesco. arugula

olives 16

warm house marinated olives, prosciutto wrapped bocconcini, chilies, port wine

caprese salad 16

roma tomatoes, bocconcini, nduja cream, prosciutto, arugula

spinach salad 14

champagne blueberry vinegar. candied almonds. goat cheese. dried cranberries

arugula salad 15

roasted carrot cognac tarragon dressing. shaved asiago. marinated house cured bacon.  
tempura asparagus. shaved fennel

house salad 13

mixed greens. cucumers. Roma tomatoes. fennel. olives. sweet peppers. shaved onion in a lemon basil white  
balsamic dressing with parmesan cheese

risotto 14

summer vegetable risotto, creamed asiago, grilled portabello

soup of the day M.P.

see server for daily selection

## **Pasta & Such**

carbonara 23

guanciale, caramelized onions, prosciutto, smoked pancetta, cracked pepper. Egg yolk

home made ricotta gnocchi 25

home made dumplings in a 4 cheese cream sauce topped with roasted mushrooms

fettucine 28

homemade fettucine. seared chicken, prosciutto, asparagus, sun dried, topped with  
grilled shrimp, arugula

linguine vongole 26

white wine, little neck clams, summer soffritto

seafood pasta 40

egg noodles, cozze, calamari, shrimp, lobster tail, salmon, octopus in a  
fresh white wine tomato basil

rigatoni 24

home made egg noodle rigatoni, guanciale, wild mushrooms, cinghiale  
wild boar meat sauce, shaved crotonese cheese

(Please see server for daily home made pasta features)

## **Proteins**

milk fed veal 36

pan seared milk fed veal topped with prosciutto, melted bocconcini cheese in a white wine  
basil tomato

beef tenderloin 47

cast iron seared deconstructed 'AAA'beef tenderloin, nduja cream, arugula, crispy onions with gorgonzola cream  
gnocchi

stuffed salmon 38

shrimp and crab meat stuffed salmon topped with asiago peppercorn cream sauce, mascar

grilled lamb 49

marinated grilled rack, wild mushroom fennel toasted orzo, crispy onions, shaved crotonese  
vin cotto

rainbow trout 38

seared trout fillets, citrus salsa and dill basil creme fraiche paired with linguine shrimp, asiago, caramelized  
jalapeno

Please inform server of any intolerances or food allergies