

OC RESTAURANT WEEK DINNER MENU

\$40 PER PERSON

CHOICE OF APPETIZER

ARANCINI

risotto balls, porcini mushrooms, smoked mozzarella, fresh herbs, and marinara sauce

CAESAR

whole leaf romaine, white anchovies, and 'oil & vinegar' caesar dressing

FARMER'S MARKET SALAD

mixed greens, green apples, gorgonzola, candied walnuts, and white balsamic vinaigrette

FRITTO MISTO

shrimp, calamari, green beans, lemons, and lemon & fresh herb aioli
* for 2 people

POLPETTE

Nonna Maria's slow braised meatballs, tomato sauce, and pecorino chianti

BUTTERNUT SQUASH SOUP

roasted squash, mascarpone, harvest spice, crisp sage, and garlic croutons

SALMON CRUDO

Scottish salmon, orange, avocado, watermelon radish, lemon vinaigrette, and fennel

CHOICE OF ENTRÉE

GRILLED FRESH PACIFIC SWORDFISH

fontina polenta, grilled asparagus, and
chimichurri sauce

RIGATONI ALFREDO 2.0

pancetta, roasted wild mushrooms,
smoked mozzarella, cream, and
parmesan cheese

LASAGNA AL FORNO

fresh pasta, bolognese,
béchamel, and parmigiano

PENNE AL PESTO

homemade basil and arugula pesto,
fresh ricotta, toasted pine nuts, and
pecorino chianti

POLLO PARMIGIANA

parmesan breaded chicken breast,
mozzarella, spaghetti, marinara,
and broccolini

GRILLED PORK CHOP

bone-in, fontina polenta, calabrian
sauteed green beans,
mushroom marsala sauce

BISTECCA 'FLAT IRON'

grilled prime flat iron steak, broccolini,
pancetta, cipollini, and roasted potatoes
* add \$5

CHOICE OF DESSERT

PANNA COTTA

vanilla bean, lime,
blueberry syrup, fregolotta

TIRAMISU

lady fingers, mascarpone,
espresso, rum, and cocoa

ITALIAN GELATO

Choice of three:

Dark Chocolate

Pistachio

Vanilla Bean

Amaretti Cookies