

ACQUA®
AL 2



Restaurant Week 2017

Dinner
3 Courses for \$35

1st Course, CHOOSE ONE:

LA ZUPPA DEL GIORNO
HOUSE SOUP OF THE DAY

INSALATA DI RUCOLA E PERA
ARUGULA, BOSCH PEAR, PARMIGIANO
LEMON VINAIGRETTE

INSALATA CAPRESE
SLICED TOMATO AND IMPORTED MOZZARELLA DI'BUFALA,
TOPPED WITH BASIL AND OLIVE OIL

2nd Course, CHOOSE ONE:

TAGLIATELLE AL RAGÙ
HOUSE-MADE RIBBON PASTA TOSSED IN TUSCAN BEEF RAGÙ WITH PARMIGIANO

TAGLIOLINI TARTUFATI CON CACIO E PEPE
TRUFFLED TAGLIOLINI, PECORINO ROMANO, BLACK PEPPER

PARMIGIANO AL FORNO
GRILLED EGGPLANT, BAKED IN OUR HOUSE-MADE TOMATO SAUCE,
MOZZARELLA, AND PARMIGIANO

POLLO SALTATO
SAUTÉED AIRLINE CHICKEN BREAST, SPINACH, SHALLOTS

***FILETTO ALL'ACETO BALSAMICO**
HAND CARVED FILET MIGNON COOKED IN A BALSAMIC REDUCTION SAUCE

***FILETTO AL MIRTILLO**
HAND CARVED FILET MIGNON COOKED IN A BLUEBERRY REDUCTION SAUCE

3rd Course, CHOOSE ONE:

TIRAMISU
LADY FINGERS SOAKED IN ESPRESSO, LAYERED WITH WHIPPED MASCARPONE
AND DUSTED WITH COCOA POWDER

PANNA COTTA
VANILLA BEAN CUSTARD DRIZZLED WITH PASSION FRUIT SAUCE

CHEESECAKE CON SALSA DI FRAGOLE
ITALIAN STYLE CHEESECAKE DRIZZLED WITH STRAWBERRY SAUCE

**\$10 SURCHARGE*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

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