



Italian RESTAURANT WEEK

NOVEMBER 14-20, 2016



AMALFI
RISTORANTE ITALIANO & BAR

\$35 PER PERSON

Restaurant will donate \$5 to the Earthquake Relief Efforts in Italy from each dinner sold.

APERITIVO

BRUSCHETTA

Toasted Italian Paesano bread with fresh-diced tomatoes, basil, garlic and "Primo" extra virgin olive oil

ARANCINE

Traditional fried rice ball "Arancine" with saffron and beef ragù

ANTIPASTO

PROSCIUTTO SAN DANIELE DOP RUCOLA E PARMIGIANO CON OLIVE BELLA DI CERIGNOLA

Prosciutto San Daniele DOP served with arugula salad, shavings of "Parmigiano Reggiano" DOP cheese, heirloom tomatoes and Bella di Cerignola green olives

ENTRÉE

(Choice of)

SPAGHETTI ALLA CHITARRA CACIO E PEPE CON PANCETTA CROCCANTE

Homemade spaghetti with Pecorino Romano DOP cheese, freshly ground black pepper and topped with crispy pancetta

(or)

RISOTTO ALLA PARMIGIANA CON BRASATO DI MANZO

"Gasparotto" Arborio rice risotto, "Parmigiano Reggiano" DOP cheese, tomatoes and gremolata with braised beef in red wine

DOLCE

BRIOCHE CON GELATO AI FICHI E MANDORLE CON RIDUZIONE DI ACETO BALSAMICO DI MODENA IGP

Homemade mini brioche stuffed with figs and almond gelato, drizzled with a reduction of aceto balsamico di Modena IGP and topped with fresh strawberries