

TRATTORIA DIVINA

RESTAURANT WEEK

2016 PRIX FIXE MENU

\$29.95

PRIMA

PORTABELLO FLATBREAD

Roasted Portobello mushrooms, caramelized onions and gorgonzola served on crispy flatbread

COZZE PERNOD

PEI Mussels sautéed with garlic in a Pernod crème fraîche

TUNA TARTARE

Sashimi grade ahi tuna tossed with sesame oil, jalapeño and avocado nestled over hot house cucumber and organic tomato

LOBSTER BISQUE

Lobster Bisque served with a touch of sherry

SECONDA

PROSCIUTTO FIG

Prosciutto di Parma and homemade fig marmalade rested on Arugula drizzled with a balsamic reduction and crumbled gorgonzola

CAESAR SALAD

Romaine topped with asiago cheese, house made garlic croutons and finished with a traditional Caesar dressing

ROTTOLINO

Homemade fresh mozzarella rolled and stuffed with Ricotta cheese, roasted bell pepper prosciutto arugula and drizzle with pesto and balsamic glaze

TERZO

EGGPLANT PARMAGIANA

Sliced organic eggplant slightly breaded, baked in an oven with marinara, topped with mozzarella. Served with homemade linguini pasta

LINGUINI PESTO e POLLO

Homemade linguini tossed with creamy Liguria Pesto, organic tomatoes, and free range chicken topped with goat cheese

RAVIOLI di SPINACI

Home made ravioli stuffed with swiss chard, spinach and ricotta cheese, finished with a lemon butter sauce and baby artichokes

MUSHROOM RISOTTO

Creamy arborio rice tossed with forest mushroom finished with shaved parmigiano

RAVIOLI di ARAGOSTA

House made lobster ravioli finished with a chive beurre blanc, and diced tomatoes

SOUS VIDE BEEF SHORT RIBS

Served with a truffle mashed potatoes, asparagus and finished with a mushroom Chianti sauce

PENNE BOLOGNESE

Penne pasta topped with a homemade marinara sauce with beef, veal, pork and Italian herbs

FOR an ADDITIONAL \$8 CHOOSE

PESCE DEL GIORNO

Chef Lee's unique presentation of "Today's Catch"

DOLCE

FOR ADDITIONAL \$6

TIRAMISU

CRÈME BRÛLÉE

BREAD PUDDING