

# OMBRA

CUCINA ITALIANA



## RESTAURANT WEEK 2025

\$44 PER PERSON PLUS TAX AND GRATUITY  
JANUARY 12TH THRU FEBRUARY 8<sup>TH</sup>

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### ~ ANTIPASTI ~

#### **Carpaccio di Manzo**

*Thinly sliced raw "Piemontese" beef, arugula, extra virgin olive oil, shaved Parmigiano* **GF**

#### **Prosciutto di San Daniele con Burrata**

*Prosciutto di San Daniele, wild arugula, roasted peppers, sliced tomato, burrata* **GF**

#### **Pepata di Cozze**

*Fresh mussels sauteed with white wine, cherry tomatoes, garlic, white wine, spicy marinara* **GF**

#### **Crema di Aragosta**

*Lobster Bisque* **GF**

#### **Insalata di Barbabietole**

*Marinated assorted beets, arugula, goat cheese, extra virgin olive oil, aged Balsamico* **GF**

### ~ SECONDI ~

(Some Entrees Can be Made Gluten Free Upon Request, Please ask your Server)

#### **Ravioli ai Tre Formaggi**

*Homemade ravioli filled with Robiola, Ricotta, Pecorino Romano, wild mushroom ragu*

#### **Linguine alla Mediterranea**

*Linguine with assorted seafood and shellfish sautéed with white wine, garlic, tomato sauce*

#### **Trancia di Salmone**

*Baked wild salmon, vegetable medley, black truffle beurre blanc* **GF**

#### **Schiacciata di Pollo alla Cacciatore**

*Half boneless chicken pounded thin, bell peppers, onions, wild mushroom, white wine, tomato sauce*

#### **Scaloppine di Vitello al Marsala**

*Scaloppine of veal sauteed with wild mushrooms, garlic, Marsala wine, touch of demi-glace*

#### **Osso Buco alla Milanese**

*Milan style braised veal shanks, saffron risotto*

### ~ DOLCI ~

#### **Panna Cotta alla Vaniglia**

*Eggless vanilla custard served with fresh seasonal fruit* **GF**

#### **Profiteroles**

*Vanilla crème filled Italian crème puffs served with vanilla gelato and warm chocolate sauce*

#### **Sorbetto**

*Raspberry sorbet, fresh fruit* **GF**

THE VILLAGE AT WEXFORD  
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SORRY, NO SPLIT PLATES OR SUBSTITUTIONS.