

OMBRA

CUCINA ITALIANA



RESTAURANT WEEK 2026

\$48.99 PER PERSON PLUS TAX AND GRATUITY ~ JANUARY 31ST THRU FEBRUARY 7TH

Add a glass of Rigoletto Chianti or Impero Pinot Grigio for \$10

~ ANTIPASTI ~

Carpaccio di Manzo

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

Insalata di Caesar

Fresh hearts of romaine, focaccia croutons, guanciale, crispy capers, anchovies, freshly grated Parmigiano Reggiano

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 alla Fiorentina

Ricotta and spinach ravioli, fresh tomato, basil

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**

Pollo alla Milanese

Breast of chicken pounded thin, lightly breaded, pan fried, baby arugula, tomatoes, shaved Parmigiano, fresh lemon

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 ~

Grand Marnier Zabaglione

Gran Marnier zabaglione served with fresh seasonal fruit, 24k gold leaf **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.