

TRATTORIA DIVINA

RESTAURANT WEEK 2017 PRIX FIXE MENU

\$29.95

PRIMA

CAPRESE	Heirloom tomatoes, fresh homemade mozzarella, basil with a balsamic reduction
COZZE PERNOD	PEI Mussels sautéed with garlic in a Pernod crème fraiche
BRUSCHETTA	Marinated tomatoes, herb goat cheese and mixed greens served over toasted ciabatta bread and drizzled with a soy-balsamic reduction
ZUPPA di ARAGOSTA	Lobster Bisque served with a touch of sherry
CAVOLETTI di BRUXELLES	Oven roasted Brussel Sprouts seasoned with herbs de Provence, pancetta and drizzled with aged balsamic

SECONDO

GUITARRINI con POLLO e SALSICCIA	Homemade Guitarrini pasta tossed with garlic, free range chicken, Italian sausage and spicy marinara sauce.
SALMON	Alaskan Salmon, pan seared, oven finished with a porcini, spinach, leak ragu and a blackberry reduction
RAVIOLI di SPINACI	Homemade ravioli stuffed with swiss chard, spinach and ricotta cheese, finished with a lemon butter sauce and baby artichokes
LINGUINI VONGOLE	Homemade linguini tossed with fresh sautéed clams, finished with a white wine lemon butter
RAVIOLI di ARAGOSTA	House made lobster ravioli finished with a chive beurre blanc, and diced tomatoes
PENNE BOLOGNESE	Penne pasta topped with homemade marinara sauce with beef, veal, pork and Italian herbs
POLPETTONE	Chef Hugo's Homemade meatloaf with a porcini mushroom demi-glace
LINGUINI al AGLIO	Fresh made linguini al aglio oil with artichokes, veal slices, pine nuts and finished with a little lemon zest

For an Additional \$10 choose

BISTECCA CHIANTINA

12 oz NY Strip served with whipped potatoes, topped with forest mushrooms, pancetta and Cipollini onions, finished with a gorgonzola fondute

DOLCE

TIRAMISU
CRÈME BRULE
PROFITEROLES