

# TRATTORIA DIVINA

## RESTAURANT WEEK 2017 PRIX FIXE MENU

\$29.95

### PRIMA

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

### SECONDO

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