

SACRAMENTO DINES OUT

MENU



JANUARY 10TH TO 20TH

35.00 PER PERSON

PRIMI (Choice of)

Insalata di Bietole (Vegetarian)

Organic Red and Gold Beets tossed in red wine vinaigrette, wild arugula and toasted walnuts in lemon olive oil dressing and Asiago cheese

Or

Insalata Caesarina

Romaine lettuce and Grana Padano cheese, tossed in a Caesar dressing and served with focaccia croutons and hard boiled eggs

SECONDI (Choice of)

Petto di Pollo al Pepperoncino

Grilled free range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, Dijon mustard and lemon, served with spicy pepperoncino sauce, sautéed organic spinach and roasted Yukon Gold potatoes

or

Brasato al Vino Rosso

Beef short ribs braised with root vegetables, pancetta and red wine: served with mashed potatoes and sautéed organic spinach

DOLCI (Choice of)

Tiramisu

Lady finger cookies marinated in espresso and dark rum, then layered in mascarpone cheese, and topped with shaved and powdered chocolate.

Or

Soffiato al Cioccolato

Almond hazelnut chocolate cake served warm topped with caramel sea salt gelato