



Ristorante Italiano

20th Anniversary Restaurant Week Menu

August 4 - 13, 2017

Antipasti

(Choose one)

Focaccia Campagnola

Italian flatbread roasted zucchini, fresh ricotta, aged tomato, balsamic glaze

Cozze Mediterraneo

Steamed Prince Edward Island mussels sautéed with roasted cherry tomatoes and garlic white wine broth, fresh herbs

Insalata o Zuppa

(Choose one)

Minestrone

Classically prepared

Insalata Iceberg

Fresh baby iceberg, marzano tomato, gorgonzola and pancetta, white balsamic vinaigrette

Insalata Cesare

Romaine hearts, parmigiano, croutons, classic dressing

Secondi

(Choose one)

Branzino alla Brace

Herb marinated and grilled Mediterranean sea bass fillet served with fresh tomato, olives, basil, baby arugula, lemon Dijon olive oil

Filettino di Maiale, Ciliege al Porto

Grilled pork tenderloin served with celery root puree, roasted potato, and cherry-port wine reduction

Petto di Pollo all Romana

Pan roasted chicken breast topped with artichoke hearts, crispy pancetta and smoked mozzarella, baked in the wood fired oven served with parmesan whipped potatoes and asparagus

Optional Fourth Course (\$7 per person)

Cestino Dolce alla Frutta & Zabaglione

House made sweet pastry basket filled with fresh berries, topped with sabayon cream

\$39 PER PERSON

(wine, beverages, tax & gratuity not included)

\$8 will be donated to the North Texas Food Bank which will serve 24 meals.

Your meal value is \$49 when determining gratuity.

THANK YOU FOR YOUR PATRONAGE AND SUPPORT!

#SALUTESERVER

@DFW_RW (Tw), @DFWRestaurantWeek (I), @DFWRestaurantWk (FB)