



# GUSTO

## R I S T O R A N T E



## RESTAURANT WEEK FEB 4 -10, 2019

**3 COURSE MENU - \$25.95** (plus tax and gratuity)

### APPETIZER

#### **Pasta e Fagioli**

Traditional pasta, bacon, cannellini bean and vegetable soup

#### **Calamari alla Napoletana**

Sauteed calamari with peas in a light spicy tomato sauce

#### **Insalata Ricca**

Mixed greens with hearts of palm, cherry tomatoes, olives, red onion, carrots, corn and aged balsamic

### ENTRÉE

#### **Gnocchi Agnello e Menta**

Homemade potato dumplings with ground lamb, citrus, mint and rosemary

#### **Fettuccine all'Ossobuco**

Slow roasted pork shank shredded and tossed with fettuccine and a vegetable Barolo wine sauce

#### **Milanese di Pollo**

Tender chicken breast pounded, breaded and fried topped with arugula and cherry tomatoes

#### **Salmone all'Arancia e Mandorle**

Grilled salmon with an orange and toasted almond glaze served with potatoes and vegetables

#### **Rollatini alla Parmigiana**

Parmesan style eggplant rolled and filled with ricotta and mozzarella served with pasta

#### **Risotto Primavera**

Italian Arborio rice with fresh seasonal vegetables and herbs

### DESSERT

**Lemon Cake or Mini Cannolis**