

**OMBRA**



**CUCINA ITALIANA**

## **RESTAURANT WEEK 2019**

**\$38.99 PER PERSON PLUS TAX AND GRATUITY**

**JANUARY 26TH THRU FEBRUARY 10TH**

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### **ANTIPASTI**

#### **CARPACCIO DI MANZO**

*THINLY SLICED RAW "PIEMONTESE" BEEF, ARUGULA, EXTRA VIRGIN OLIVE OIL, SHAVED PARMIGIANO*

#### **PROSCIUTTO DI PARMA CON MOZZARELLA**

*PROSCIUTTO DI PARMA, WILD ARUGULA, ROASTED PEPPERS, SLICED TOMATO, BUFFALO MOZZARELLA*

#### **INSALATA AI FRUTTI DI MARE**

*VENETIAN STYLE SEAFOOD SALAD, WILD ARUGULA, CITRUS VINAIGRETTE*

#### **CREMA DI ARAGOSTA**

*LOBSTER BISQUE*

#### **INSALATA MISTA DI STAGIONE**

*SEASONAL BABY GREENS, FRESH TOMATOES, BALSAMIC VINAIGRETTE*

#### **INSALATA DI BARBABIETOLE**

*MARINATED ASSORTED BEETS, ARUGULA, GOAT CHEESE, EXTRA VIRGIN OLIVE OIL, AGED BALSAMICO*

### **SECONDI**

#### **RAVIOLI ALLA FIORENTINA**

*HOMEMADE RICOTTA AND SPINACH RAVIOLI, FRESH TOMATO, BASIL*

#### **LINGUINE ALLA MEDITERRANEA**

*LINGUINE WITH ASSORTED SEAFOOD AND SHELLFISH SAUTÉED WITH WHITE WINE, GARLIC, TOMATO SAUCE*

#### **TRANCIA DI SALMONE**

*BAKED WILD SALMON, VEGETABLE MEDLEY, JUMBO CRAB, LEMON, BUTTER, CAPER SAUCE*

#### **SCHIACCIATA DI POLLO AL MATTONE**

*HERB ENCRUSTED HALF BONELESS CHICKEN POUNDED THIN, GRILLED UNDER A BRICK,*

*ROASTED POTATOES, BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL, FRESH LEMON*

#### **SCALOPPINE DI VITELLO ALLA "ZINGARA"**

*SCALOPPINE OF VEAL SAUTÉED WITH WILD MUSHROOMS, TRUFFLE, JULIENNE VEGETABLES, TOMATO,*

*DEMI-GLACE, CREAM*

#### **OSSO BUCO ALLA MILANESE**

*MILAN STYLE BRAISED VEAL SHANKS, SAFFRON RISOTTO*

### **DOLCI**

#### **PANNA COTTA ALLA VANIGLIA**

*EGGLESS VANILLA CUSTARD SERVED WITH FRESH SEASONAL FRUIT*

#### **PROFITEROLES**

*VANILLA CRÈME FILLED ITALIAN CRÈME PUFFS SERVED WITH VANILLA GELATO AND WARM CHOCOLATE SAUCE*

#### **SEMIFREDDO ALLA LIMONCELLO**

*LIMONCELLO SEMIFREDDO, FRESH FRUIT*

**NOT VALID WITH ANY OTHER PROMOTIONAL OFFERS. SORRY, NO SPLIT PLATES OR SUBSTITUTIONS.**