



Culinaria
Restaurant Week Menu
August 15-29, 2015

1st Course

Fried Zucchini Bolognese

or

Peach and Proscuitto Salad

Arugala, Feta, Basil, Almonds, Aged Balsamic and Olive Oil

Main Course

Veal Scaloppini

Brown Butter, Sautéed Spinach, Fennel Salsa Verde, Grilled Lemon

or

Pan-Sear Trout Fillet

Leeks, Fingerling Potatoes, Parley Emulsion

Dessert Course

Tiramisu

\$35 per Guest