

RESTAURANT WEEK 2017
DINNER MENU
3 COURSES \$35

FIRST COURSE

TOMATO – MOZZARELLA

heirloom tomatoes, fresh mozzarella, pesto

BRUSCHETTA

tomato, basil, garlic, balsamic

GNOCCHI PUTTANESCA

Potato dumplings, caper, olive, anchovy, tomato

ORGANIC BEETS

*Ricotta, Fennel, orange, basil, balsamic,
pistachio*

MEAT AND CHEESE BOARD

Chefs imported selections, garnishes, bread

ARUGULA SALAD

Shallot, strawberry, walnut, balsamic

MISTA SALAD

Organic greens, radish, cucumber, shallot

CESARE SALAD

organic romaine, original recipe dressing

MAIN COURSE

TAGLIETELLE BOLOGNESE

Fresh pasta with a veal and pork ragu

LOBSTER RAVIOLI

lobster cream sauce

LASAGNE TOSCANA

chicken, mushroom, spinach, parmesan

CHICKEN PARMESAN

parmesan crust, pomodoro, fresh mozzarella

ALASKAN SALMON

fresh basil pesto and Brussels Sprouts

BONE IN PORK CHOP

*Prosciutto wrapped with spinach-mushroom
cream*

LAMB CACCIATORE

Braised lamb with mushrooms and peppers

NEW YORK STRIP

With cippolini onion sauce

DESSERT

CANNOLI, TIRAMISU OR CHOCOLATE BUDINO TART

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For upcoming events, wine dinners and information about catering at your place or ours !!!