

CuFinaria

MENU

BRUNCH PRE FIXE \$25

APPETIZER

MINISTRONE CLASSICO - A CLASSIC MINISTRONE WITH ONION, CARROTS, CELERY, TOMATOES, WHITE BEANS & PARMIGIANO-REGGIANO

OR

ARTICHOKE ALLA - HALF ARTICHOKE GILLED WITH ITALIAN ANCHORY AIOLI

MAIN COURSE

CRAB CAKE - JUMBO LUMP CRAB CAKE WITH ARUGULA AND HOLLANDAISE SAUCE

OR

CHICKEN MILANESE BURGER - BREADED CHICKEN WITH RED ONION, TOMATO, CUCUMBER, ARUGULA & AN AIOLI SPREAD

DESSERT

PROFITEROLES

OR

APPLE TART

CuFinavia

MENU

LUNCH PRE FIXE \$30

APPETIZER

COZZE ALLA CURRY - MUSSELS IN A WHITE WINE GARLIC CREAM SAUCE WITH A HINT OF THYME & CURRY

OR

INSALATA PANZANELLA - RUSTIC TUSCAN BREAD SALAD WITH RED ONION, MOZZARELLA, CUCUMBER, CHERRY TOMATOES & BASIL. FINISHED WITH BALSAMIC DRESSING & CROUTONS

MAIN COURSE

LINGUINI ALLA VANGOLE E PEPPERONATA - LINGUINI WITH FRESH CLAMS, PANCETTA & ROASTED BELL PEPPERS IN A WHITE WINE SAUCE

OR

SHORT RIBS CON GNOCCHI - BRAISED SHORT RIBS WITH POTATO GNOCCHI, SAUTEED KALE & A RED WINE REDUCTION

DESSERT

PROFITEROLES

OR

APPLE TART

CuFinavia

MENU

DINNER PRE FIXE \$55

APPETIZER

ESCARGOT IN GARLIC BUTTER - FRENCH SNAILS BATHED
IN RICH GARLIC BUTTER

OR

ZUPPA TOSCANA - A HEARTY SOUP WITH BACON,
SAUSAGE, POTATOS, KALE & A TOUCH OF CREAM

MAIN COURSE

DUCK CONFIT - SLOW COOKED DUCK WITH A DEMI
GLAZE

OR

RIGATONI PICCANTE - SPICY RIGATONI WITH CALABRIAN
CHILES, ITALIAN SAUSAGES, AND ROASTED CAPOLLINI
ONION IN A VODKA, SAN MARZANO TOMATO SAUCE

DESSERT

PROFITEROLES

OR

APPLE TART