

# a tavola trattoria

*RESTAURANT WEEK SPRING 2019 \$32.95*

## ANTIPASTI

### STEAMED P.E.I. MUSSELS

TOMATO-SAFFRON BROTH, OLIVES & CAPERS

### HAND CUT STEAK TARTARE

CAPERS, CORNICHONS, MUSTARD, TRUFFLE,  
QUAIL YOLK, TOASTED HOUSE BREAD, CHILI OIL

### SMOKED BEETS

ARUGULA, FRESH ORANGE, FETA,  
MUSTARD VINAIGRETTE

## SECONDI

### PAPPARDELLE BOLOGNESE

OUR TRADITIONAL MEAT SAUCE, BRAISED FOR 7 HOURS

### ORECCHIETTE CON OXTAIL RAGU

CREAM, BRUSSELS SPROUTS, TURNIPS, TOASTED BREADCRUMBS

### SEAFOOD RISOTTO

WHITE WINE, SHRIMP, MUSSELS,  
OCTOPUS, CALAMARI, SWEET PEAS & CHERRY TOMATOES  
(CAN BE MADE VEGETARIAN)

## DOLCI

### VANILLA PANNA COTTA

TOPPED WITH CHOCOLATE GANACHE

CHOICE OF HOUSEMADE GELATO OR SORBETO

SHORTBREAD COOKIE

RESTAURANT WEEK APERITIVO \$11

### GREEK TO ME

BLANCO TEQUILA, OTTO'S ATHENS VERMOUTH,  
DIMMI LIQUEUR, FRESH LIME, ROSEMARY

NO ADDITIONAL DISCOUNTS APPLY

