

Norcina



march 11–24, 2019

3 Course Dinner \$32⁹⁵

Charred Brussel Caesar Salad



Shaved charred brussel sprouts, housemade Caesar dressing, brioche croutons, shaved parmigiano

Housemade Burrata



Pizza bianca, mostarda, basil and olive oil

or

Rigatoni Ragu

Pork, lamb and beef ragu, rosemary and parmigiano



two

or



Eggplant alla Norma

Breaded eggplant, layered and stuffed with ricotta, tomato, housemade mozzarella and basil

Herbed Chicken

Herb roasted Cascun Farms free-range organic chicken, creamy Wild Hive stoneground polenta with market vegetables



Peanut Butter Mousse

Chocolate cookie with chocolate glaze

or

Mini Cannolis

Cow's milk ricotta and pistachio



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3 Course Lunch \$22⁹⁵

Charred Brussel Caesar Salad



Shaved charred brussel sprouts, housemade Caesar dressing, brioche croutons, shaved parmigiano

Market Salad



Gem lettuce, frisée, radicchio, red wine vinaigrette, shaved parmigiano, pickled golden beets

or

Short Rib Burger

8 oz. short rib, red cabbage slaw, raclette cheese, brioche bun with fingerling potatoes



Eggplant Panino

Breaded eggplant, housemade mozzarella, tomato sauce, ricotta on ciabatta bread



two



Peanut Butter Mousse

Chocolate cookie with chocolate glaze

Mini Cannolis

Cow's milk ricotta and pistachio



or

three

Norcina



march 11-24, 2019

3 Course Brunch \$22⁹⁵

one

Honey Granola Yogurt or Chef's Pastry

two

Stuffed French Toast or Red Velvet Pancakes

Berry compote filling

Cream cheese glaze

three

Eggs Benedict or Baked Eggs

Poached eggs, Hollandaise sauce, roasted tomato and prosciutto

Sunnyside up eggs, tomato, polenta and pimiento cheddar