

trattoria

# a•mano

Restaurant Week 2019

Dinner Menu

## Appetizers

Cannellini Bean Soup — Root Vegetables, Reggiano Cheese

Calamari Fritti — Pepperoncini, Arugula, Lemon Aioli

Romaine Salad — Shaved Reggiano, Anchovies, Green Olive Dressing

Shrimp "Bagna Cauda" Style — Treviso, Capers, Pine Nuts

Roasted Beets And Farro — Shaved Fennel, Cucumber, Ricotta Salata,  
Yogurt Dill Sauce

## Entrees

Orecchiette Al Sugo — Fennel Sausage, Tomato, Spinach, Calabrian Chile

Spinach Pappardelle — Duck Ragu, Pecorino Sardo

Spaghetti Bolognese — Beef and Veal Ragu, Shaved Parmigiano

Sicilian Baked Cod — Eggplant Caponata, Pickled Chiles, Cherry Tomatoes

Roasted Chicken Breast — Arancini Carbonara, Pancetta, Natural Juices

## Dessert

House Made Cannoli — Lemon Ricotta, Quince Jam, Marsala-Poached Raisins

Bittersweet Chocolate Budino — Brown Butter Pears, Caramelized Pistachios

Sorbet Or Gelato

*\$45 per person*