

JUL 23-28

# Restaurant week

2018

## MARTINI MODERN ITALIAN

**\$40** per diner

tax, gratuity, and beverages not included

### *First Course* CHOOSE ONE

**ARANCINI** Gorgonzola, Marinara, Parmesan Reggiano

**MARTINI SALAD** Field Greens, Prosciutto, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing

**TRE COLORE** Tuscan Kale, Treviso, Endive, Strawberries, Parmesan, Candied Hazelnuts, Golden Balsamic

**WINE PAIRING**

Soave Classico, Pieropan, Veneto, Italy (\$11 Per Glass)

### *Second Course* CHOOSE ONE

**PENNETTE ALLA VODKA** San Marzano Tomato Sauce, Prosciutto di Parma, Vodka Cream, Mushrooms

**WINE PAIRING**

Chianti, Classico il Molino di Grace, Tuscany, Italy (\$13 Per Glass)

**SALMON\*** Blistered Tomato Ragout, Ricotta Gnudi, Baby Mushrooms, Watercress

**WINE PAIRING**

Vermentino di Sardegna Argiolas, "Costamolino," Sardinia (\$10 Per Glass)

**PICATTA** Brick Oven Chicken, Fingerling Potatoes, Capers, Lemon Parsley Butter

**WINE PAIRING**

Gavi di Gavi, Broglia, "La Meirana," Piedmont, Italy (\$13 Per Glass)

**SHORT RIB** Burgundy Braised Beef Short Rib, Root Vegetables, Mascarpone Polenta

**WINE PAIRING**

Sangiovese/Merlot, Luce della Vite, "Lucente," Toscana, Tuscany (\$18 Per Glass)

### *Third Course* CHOOSE ONE

**MASCARPONE CHEESECAKE** Ginger Snap Biscotti Crust, Vanilla Anglaise, Mission Fig

**CHOCOLATE BREAD PUDDING** Banana Anglaise, Hazelnut Chocolate, Warm Ganache

**WINE PAIRING**

Vin Santo, del Chianti Classico, Borgo Scopeto, Tuscany, Italy (\$14 Per Glass)

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.