



ABBOCCATO
RISTORANTE

2010 Restaurant Week Menu

Three Course Lunch \$24.07

(Paired Wines \$15.00 Supp.)

Antipasti

Italian Field Greens Salad

Organic, Lemon and Extravirgin Olive Oil from Lazio

Butternut Squash Soup

Crispy Sopressata and Mascarpone

Spiedini di Gamberetti

Grilled Shrimp Skewers, Spinach Polenta Cake, Red and Yellow Pepper Coulis

Crispy Calamari Salad (\$2 SUPP.)

Arugula, Radicchio, Red Onion, Lemon Aioli

Secondi Piatti

Tagliatelle

Classic Bolognese Meat Sauce

House-made Spaguetti

San Marzano Tomato, Garlic, Basil

Skate Piccata

Baby Arugula, Shaved Artichokes, Preserved Lemon

Chicken Parmesan (\$2 SUPP.)

Breaded Chicken Breast, Tomato, Piemontese Cheese,
Ricotta Cavatelli and Basil Salad

Dolce

Tiramisu

Classic Venetian Style

Coffee & Vanilla Panna Cotta

Gianduja Sauce, Chocolate Tuile

Sorbetti & Gelatti

House-Made Sorbet and Ice Cream

Bomboloni (\$2 SUPP.)

House-Made Cinnamon Dusted Doughnuts, Chocolate Sauce,
Vanilla Mascarpone



ABBOCCATO
RISTORANTE

2010 Restaurant Week Menu

Three Course Dinner \$35.00

(Paired Wines \$15.00 Supp.)

Antipasti

Italian Field Greens Salad

Organic, Lemon and Extravirgin Olive Oil from Lazio

Rustic Polenta Soup

Black Chick Peas, Tuscan Extravirgin Olive Oil

Bruschetta

Chef's Selection of Three Seasonal Flavors, Walnuts,
Baby Spinach and Honey Mustard Dressing

Crispy Calamari Salad (\$2 SUPP.)

Arugula, Radicchio, Red Onion, Lemon Aioli

Secondi Piatti

Tagliatelle

Classic Bolognese Meat Sauce

House-made Spaguetti

San Marzano Tomato, Garlic, Basil

Skate Piccata

Baby Arugula, Shaved Artichokes, Preserved Lemon

Hanger Steak (\$4 SUPP.)

Truffle Potatoes, Crispy Shallots and Beef Jus

Dolce

Tiramisu

Classic Venetian Style

Coffee & Vanilla Panna Cotta

Gianduja Sauce, Chocolate Tuile

Sorbetti & Gelatti

House-Made Sorbet and Ice Cream

Bomboloni (\$2 SUPP.)

House-Made Cinnamon Dusted Doughnuts, Chocolate Sauce,
Vanilla Mascarpone