

Restaurant Week
Winter 2010
Columbus Park Trattoria

Lunch
Appetizer choice of

Baby spinach salad tossed with carmalized walnuts, crumbled goat cheese in a Dijon honey dressing

Pancetta wrapped sea scallops served over a white bean puree with sautéed spinach

Purée of Fava bean soup served with shrimp and shaved spinach

Entrée choice of

Homemade Fettuccine lamb ragu shaved pecorino cheese

Grilled Arctic Char lemon & extra virgin olive oil

Chicken breast wilted radicchio gorgonzola cream sauce

Wine choice of

Pinot Grigio or Sangiovese

\$20.10 per person

Menu's subject to change without notice

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Dinner
Appetizer choice of

Avocado, grape tomato, rock shrimp lemon & extra virgin olive oil dressing with shaved parmigiano

Pancetta wrapped scallops white bean puree & wilted spinach

Pan fried polenta wild mushroom brandy cream sauce with toasted pine nuts

Entrée choice of

Homemade whole wheat fettuccine with Maryland lump crabmeat, cherry tomatoes, asparagus tips garlic & extra virgin olive oil

Grilled filet of sea bream fennel red pepper ragu

Veal scaloppini rolled with asparagus mascarpone white wine wild mushroom sauce

Wine choice of

Pinot Grigio or Sangiovese

\$30.10 per person
Menu's subject to change without notice