

CESCA RESTAURANT WEEK

July 22nd – August 16th

LUNCH

\$26 per person

ANTIPASTI

Choice of

Zuppa Del Giorno

Daily soup

Artichoke & Endive Salad

Red & white endive, toasted hazelnuts, sheep's milk cheese, sweet & sour dressing

Tartara di Salmone

Faroe island salmon tartare, sturgeon caviar, avocado, ponzu & microgreens

Rughetta & Arance

Organic baby arugula, orange pulp, fennel & Gaeta olives

SECONDI

Choice of

Tagliatelle alla Bolognese

Classic veal and beef ragout

Mushroom Risotto

With parmesan cheese

Pollo

Roasted chicken, cauliflower puree, caramelized onions, eggplant caviar, chicken demi-glaze

Polpette di Manzo

Spaghetti and plum tomato sauce

DOLCE

Optional +\$6

Queens of Nuts Cake

Flourless Chocolate Cake

CESCA RESTAURANT WEEK

DINNER

\$42 per person

ANTIPASTI

Choice of

Insalata alla Sarda

Tomato, cucumber, pane carasau, Vidalia onion, oregano & fresh basil

Burrata

Creamy Apulian mozzarella, apple sage puree, prosciutto di Parma, crushed pistachio di Bronte

Tortelli ai Funghi

Mushroom filled pasta, black truffle cream, shaved Grana

Cavolfiori Fritti

Tempura fried cauliflower, spicy aioli

SECONDI

Choice of

Linguine alle Vongole

Manila clams, heirloom grape tomatoes, 'brunoise' of zucchini

Anatra

Seared duck breast, butternut squash puree, grilled zucchini & duck demi-glaze

Costoletta di Maiale

Charcoal grilled marinated Berkshire pork chop, sautéed broccoli rabe & cannellini beans

Orata

Grilled Mediterranean seabream fillet, eggplant caponata

Polpette di Manzo

Spaghetti and plum tomato sauce

DOLCE

Choice of

Queens of Nuts Cake

Flourless Chocolate Cake