

# *Newport Beach Restaurant Week*

April 19<sup>th</sup> - May 2<sup>nd</sup> 2021

3-Course Dinner \$40 per guest  
Excludes tax and gratuity ~ No substitutions or splitting available.

## **Per La Tavola**

### Choice Of:

#### The House Salad

*Organic mixed Baby Greens, Fresh Local grown Strawberries,  
Italian herb Vinaigrette topped with shaved Parmigiano.*

#### Butternut Squash Ravioli

*Housemade Organic Butternut Squash Ricotta Ravioli topped with a Brown butter Sage Sauce.*

#### Stracciatella Soup

*Housemade Chicken Broth, Organic Spinach local Ranch Fresh Eggs , Parmigiano*

## **Secondi Piatti**

### Choice Of:

#### Napolitana Style Lasagne

*Housemade Meatballs, Ricotta, Fontina, Polpette and Bolognese sauce with Bechamel*

#### Scottadito

*3 pieces of Australian Lamb Chops, with Garlic, Mint, Rosemary served over Arugula and Cherry Tomato*

#### Bucatini

*Maitake, Portobello, Porcini and Cremini mushrooms, Shallots, Garlic, Parmigiano, Micro Parsley  
Add Wild Boar Sausage \$5*

#### Tasmanian Sea Salmon (aka Sea Trout)

*Fresh Wild Caught topped with Meyer Lemon Preserves organic Quinoa and Fresh Vegetables*

## **Dessert**

### Choice Of:

#### Panna Cotta

*Eggless custard, Madagascar vanilla Bean, topped with Amarena Black Cherry*

#### Tiramisu

*Lady Fingers Cookies, Kahlua Coffee Liquor, Lavazza espresso, Mascarpone chocolate bits*