



**SEASONAL CHEF'S TABLE
FAMILY STYLE**

Includes a Bottle of House Red, White or Prosecco

APPETIZER

TARTE FLAMBÉE Broccoli Rabe / Sausage
SPINACH SALAD Grapefruit / Gorgonzola / Raspberry Vinaigrette
SALMON TARTARE Fennel / Avocado Mousse
ARTICHOKE CAKE Raisins / Potato / Cornichon Remoulade

PASTA

BUCATINI Amatriciana
RISOTTO Seafood
GNOCCHI Truffle Cream Sauce
SPAGHETTI Meatballs

ENTRÉE

VEAL MILANESE Veal Cutlet / Arugula / Cherry Tomato
ADRIATIC SEAFOOD STEW
CHICKEN MATTONE Roast Cornish Hen / Broccoli Rabe
EGGPLANT PARMIGIANA Fresh Mozzarella

DESSERT

TIRAMISU
PROFITEROLE Cream Filled / Chocolate Sauce

TWO PEOPLE - \$75 | *One Dish Per Course & One Bottle*
FOUR PEOPLE - \$130 | *One Dish Per Course & Two Bottles*
SIX PEOPLE - \$180 | *Two Dishes Per Course & Three Bottles*

PARTICIPATION BY THE ENTIRE TABLE IS REQUIRED

Price does not include tax and gratuity • Please alert your server of any food allergies

Executive Chef Alessandro Pandinelli

al **VICOLETTO**