

# Cucina Vivace

TRATTORIA E ENOTECA

## Restaurant Week 2009

Restaurant Week is February 16<sup>th</sup> through February 22<sup>nd</sup> (Monday through Sunday). We will be open every night that week and look forward to seeing you! Your three course meal is \$35.09. Add wine pairing to your meal for \$12 for 2 oz glasses, or \$24 for 6 oz glasses. Please note, our regular menu will not be available during this promotion so we can assure continued quality during this very busy event. Thank you for your understanding.

### Antipasti (Appetizers)

#### **Finocchi e Gamberi Oreganate**

A chilled shrimp, flavored with oregano and garlic, tops fennel salad dressed in lime vinaigrette.

**With 2007 Di Lenardo Tocai Friulano "Toh!" when paired.**

OR

#### **Pate di Lenticchie**

Savory, soft lentil pate served with crostini.

**With 2005 Terra Elima Aceste Bianco when paired.**

### Primi (First Course)

#### **Insalata di Spinaci**

Baby spinach salad dressed in a lemon honey emulsion.

**With 2007 Cantina Nalles Pinot Grigio when paired.**

OR

#### **Cannelloni**

Ricotta, parmesan and herb stuffed pasta tubes baked with marinara.

**With 2005 Castello di Poppiano Chianti "Il Ccortile" when paired.**

OR

#### **Zuppa di Fagioli**

Rustic white bean soup infused with rosemary and thyme.

**With 2006 Dal Maso Gambellara "Ca Fischele" when paired.**

### Secondi (Entrees)

#### **Osso Buco**

Lamb shanks braised in the popular traditional Italian method.

**With 2007 Tenuta Mazzolino "Terrazze" when paired.**

OR

#### **Salmone Al Forno**

Roasted salmon glazed with citrus and honey; served medium unless requested otherwise.\*

**With 2006 Terra Elima Nero d'Avola when paired.**

(Vegetarian Option: Select a second primo to be served as a double portion.)

### Wine Suggestions

If you prefer a bottle to our wine pairings, please feel free to review our wine list.

The following wines have been selected as suitable to your entire meal and have been specially priced for Restaurant Week.

**2003 Tenuta Mazzolino Pinot Nero "Noir" \$60**  
**Castello di Poppiano Syrah \$40**

**2006 Vietti Arneis \$45**  
**2007 Di Lenardo Tocai Friulano "Toh" \$28**

\* Consuming raw or undercooked meat, poultry, fish or eggs can increase your chances of acquiring a food borne illness.