

Firenze Trattoria

Restaurant Week Menu

September 2013

Primi

Insalata Gamberi alla Griglia

Hearts of romaine, lightly grilled, sautéed shrimp, gorgonzola cheese crumbles topped with a balsamic glaze reduction vinaigrette dressing

Prosciutto e Melone

Fresh cantaloupe wrapped with thinly sliced Italian prosciutto di Parma

Antipasti Misto

Traditional Italian antipasti with grilled eggplant, grilled zucchini, stuffed mushroom, fresh mozzarella caprese and roasted bell peppers

Principale

Vitello Saltimbocca e Ravioli

Veal Scaloppini sautéed with olive oil, shallots and white wine topped with prosciutto, sage, and mozzarella cheese, then baked to finish. Served with house-made grilled vegetable filled ravioli. Topped with fresh pomodoro sauce

Paella alla Firenze

Shrimp, scallops, seabass, mussels, clams, chicken and andouille sausage, over a bed of saffron risotto

Lasagna di Mare

Our very own seafood lasagna, layered with shrimp, scallops, seabass, and spinach topped in a Brandy Aurora sauce. One of the house favorites

Dolce

Homemade Tiramisu

Espresso and Kahlua soaked lady finger cookies, sweet mascarpone cheese and cream

Spumoni Italia

Rich and creamy Italian spumoni in a hard chocolate shell

Duo di Sorbetti

Mango and guava

\$40 per person. tax and gratuity not included