

Firenze Trattoria

Restaurant Week Menu

September 2015

Primi

Artichoke Fritti

Lightly fried, with piquant marinara sauce

Prosciutto e Melone

Fresh cantaloupe wrapped with thinly sliced Italian prosciutto di Parma

Mozzarella Caprese

fresh mozzarella di bufala, tomato, basil and extra virgin olive oil

Principale

Rainbow Trout al Griglia

Grilled filet of trout brushed with olive oil and served with pasta & vegetables

Pollo Piccata

chicken breast sautéed with white wine, lemon butter, and capers.

Served with pasta and seasonal vegetables

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

Melanzane Rollatini

thinly sliced eggplant rolled and filled with ricotta, pine nuts, herbs, and bread crumbs topped with fresh tomato sauce and mozzarella. Served with pasta and vegetables

Dolce

Homemade Tiramisu

Tartufo

Bourbon Butter Pecan Gelato

\$40 per person