

Firenze Trattoria

Restaurant Week

January 19-24

2014

Primi

Roasted Brussel Sprouts

*with crispy pancetta, agrodolce and toasted savory parmesan
breadcrumbs*

Shrimp Bisque

*a classic- onion, garlic, shrimp, cream, cayenne pepper,
brandy, a touch of tomato sauce*

Insalata Caesar

*fresh romaine tossed with our homemade Caesar dressing,
garlic and parmesan croutons topped with shaved parmesan*

Principale

Bistecca e Portobello Risotto

*sliced New York steak and portobello mushrooms sauteed in
aged balsamic sauce with onions and prosciutto, then served
over risotto*

Pollo Parmesean

*chicken breast lightly breaded and sauteed then topped with
mozzarella and light marinara and baked*

House Made Blue Crab Ravioli

*Our house made pasta filled with sauteed shallots, sundried
tomato and blue crab served in a brandy aurora sauce*

Dolce

Tiramisu

Spumoni

Cannoli

\$35 per person