



cichetteria venezia
eat + drink + love

Restaurant Week Dinner

\$35 Per Person (tax, alcohol & gratuity not included)

APPETIZER

 Green Meadow Farm Greenhouse Seven Greens,
Pickled Root Vegetables & Roasted Almonds

SECOND COURSE (choice of one)

 Soup of the Day/Risi e Bisi
PorcSalt Applewood Smoked Bacon

  Jonathan King Carpaccio of Prime Beef
Mustard Aioli, Green Meadow Farm Rugoletta, Parmigiano Reggiano

  Fluke on Anna Galani
Local Fennel, Baby Artichoke Hearts

THIRD COURSE (choice of one)

 Chatham Black Cod
Green Meadow Farm Lemon Verbena, Vialone Nano Risotto

 Mirella Gnocchi
PorcSalt Russian Wild Boar

  Pasta of the Day/Bucatini Clams
Parsley Pesto

 Griggstown Farm Chicken Breast Milanese Yuengling Roasted
Rainbow Chard Puree

  Prime Fossil Farm Hanger Steak
Caramelized Cipolline and Poached Brussels Sprouts

 Farm To City Vegetarian/Vegan Tasting

DESSERT (choice of one)

Tiramisu di Mamma

Nutella Budino