

**SANTA CRUZ RESTAURANT WEEK
OCTOBER 11 - 18, 2017 \$35**



RISTORANTE ITALIANO

Appetizer

• **SOUP**

Choice of sausage minestrone or soup of the day

• **SALAD**

Organic green mix salad tossed with your choice of dressings.
Salad topped with onions, garbanzo beans, tomatoes and kidney beans.

• **STUFFED ARTICHOKE**

Fresh Castroville artichoke stuffed with mozzarella and parmesan cheese.
Served with our house-made marinara sauce for dipping.

• **BRUSCHETTA**

Toasted bread slices topped with a goat cheese spread, basil,
tomato and avocado, drizzled with a honey Dijon balsamic glaze.

Entrées

• **CHICKEN SPINACHIO**

Boneless chicken breast stuffed with Prosciutto di Parma, red bell peppers,
spinach, and provolone cheese. Topped with a white port mushroom cream
sauce. Served with risotto and fresh sautéed vegetables.

• **PESTO NUT CRUST SALMON**

Fresh salmon filet with a pesto basil nut coating, oven baked
and served over fresh sautéed vegetables and spinach.
Topped with a Hawaiian papaya and mango salsa.

• **SPAGHETTI CARBONARA**

Spaghetti tossed in a parmesan cream sauce topped with Prosciutto di
Parma, mushrooms, Applewood smoked bacon and caramelized onions.

• **CHARBROILED STEAK**

Topped with a red port balsamic glaze and served
with gorgonzola pumpkin and duchess potatoes.

• **PASTA TUTTO FRESCO**

Fresh linguine pasta with asparagus, oyster and shiitake mushrooms, orange bell
peppers, and Roma tomatoes, all tossed with garlic and extra virgin olive oil.

Dessert

• **PUMPKIN MOUSSE**

• **TIRAMISU**

• **MINI CHOCOLATE CANNOLI**

* Does not include tax, gratuity or beverage

555 SOQUEL AVENUE | 831.458.2321