



# SANTA CRUZ RESTAURANT WEEK



2017

## APPETIZERS

### MEATBALLS *and* POLENTA

*grass fed beef "polpette" braised in Chianti, roasted polenta, gravy*

### ANTIPASTO VG

*burrata caprese, bruschetta, Castelvetrano marinated green olives, house giardiniera, ratatouille*

### SEAFOOD GUAZZETTO GF DF

*calamari, prawn, clams savory stew in light white wine marinara, with a slice of garlic crostone*

## MAIN COURSES

### MUSHROOMS FETTUCCINE VG

*With fresh Santa Cruz mushrooms "trifolati" and creamy sundried porcini*

### PIZZA FARCITA

*Ricotta and Parmigiano stuffed boarder, San Marzano sauce, house made sausage, eggplant*

### SALMON FILET GF

*Roasted in brick oven on a bed of potatoes and leek, served with chef's farm sauce*

## DESSERTS

GELATO *vanilla and house made caramel*

TIRAMISU *the original recipe from Treviso*

CHOCOLATE SALAME *with zabajon pastry cream*

YOUR CHOICE OF ONE APPETIZER, MAIN COURSE, DESSERT \$25



528 SEABRIGHT AVE 95062 SANTA CRUZ (831)4267248 EVERYDAY 12.00AM-9.00PM FRI & SAT 9:30PM