

**SANTA CRUZ RESTAURANT WEEK
OCTOBER 12 - 19, 2016 \$25**



RISTORANTE ITALIANO

Appetizer:

• **BRUSCHETTA:**

Housemade bread slices topped w/ a goat cheese spreading w/ basil, tomato, cucumber & avocado on top.

• **DEEP FRIED ARTICHOKE HEARTS**

• **SMALL GREEN SALAD**

• **SOUP**

Entrée:

• **STEAK & PRAWNS-**

12oz New York Steak Charbroiled, topped w/ prawns sautéed in a white wine sun dried tomato, roasted garlic, green onion & butter sauce. Served w/ gorgonzola pumpkin & fresh fettuccine pasta tossed in butter, garlic & olive oil.

• **CACCIUCCO (ITALIAN FISH STEW)-**

Manila clams, gulf white prawns, fresh Alaskan ling cod & scallops served in a hearty marinara sauce. Served w/ garlic bread.

• **CHICKEN SPINACCHIO-**

Boneless chicken breast stuffed w/ spinach, prosciutto di parma & provolone cheese, pan seared then oven baked. Topped w/ a white port mushroom cream sauce. Served w/ gorgonzola pumpkin & risotto.

• **TRUFFLE GNOCCHI-**

White truffle & cheese filled gnocchi tossed in a sun dried tomato pesto cream sauce.

• **HOUSEMADE LASAGNA-**

Layers of pasta, Italian sausage, meat sauce, ricotta & mozzarella cheese. Served w/ sautéed vegetables.

Dessert:

• **PUMPKIN GELATO**

• **MINI CANNOLI**

• **TIRAMISU**

* Does not include tax, gratuity or beverage
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