

RESTAURANT WEEK

2 Dinners x 3 Courses for \$35

1 COURSE

TUSCAN WHITE BEAN DIP
FENNEL POLLEN, HERB FLATBREAD

ROASTED GARLIC WITH CAMBOZOLA
TOMATO CHUTNEY, MIXED OLIVES, CRISPS

2 COURSE

TUSCAN BEAN SOUP
CRUSHED RED PEPPER FLAKES, PARMESAN,
CAVATELLI, ARUGULA PESTO

CAESAR SALAD
REGGIANO PARMESAN, GARLIC CROUTONS

FIELD GREENS SALAD
CYPRESS GROVE CHÈVRE, PUMPKIN SEEDS, EVOO

3 COURSE

ROTISSERIE PORK LOIN
SAUTÉED BRUSSELS SPROUTS,
CRISPY PARMESAN RED BLISS POTATOES

RAGU PAPPARDELLE
PORK, BEEF, CHICKEN, ARTICHOKE,
MUSHROOMS, FAVA BEANS, RICOTTA
AND PINE NUT MASCARPONE

LEMON BASIL GRILLED CHICKEN
POTATO TRUFFLE SALAD, NATURAL JUS

BAKED FOUR CHEESE PENNE
FONTINA, MOZZARELLA, PARMESAN,
ASIAGO, MASCARPONE,
TOASTED BREADCRUMBS



PALOMINO

..... *Est. 1988*