

# Mission Viejo Restaurant Week 2020

October 5-11

## Menu

### Insalate

choice of

#### **Piccolino**

romaine, mixed organic greens, tomato, red onions, cucumber,  
balsamic vinaigrette

or

#### **Tricolore**

spinach, radicchio, arugula, crispy prosciutto, toasted almond,  
feta cheese, lemon vinaigrette

or

#### **Carpaccio di Manzo**

thinly sliced raw beef, shaved parmesan, caper, arugula, E.V.O.O, lemon

### Secondi

choice of

#### **Terra Mare**

grilled 7oz. Center Cut C.A.B. Filet & two lobster ravioli, sautéed spinach

or

#### **Saltimbocca alla Romana**

(salt forward dish)

baked veal tenderloin medallions, prosciutto, fontina, sage, demi glaze, vegetable, potato

or

#### **Grigliata di Pesce**

grilled Mexican shrimp, dry sea scallop, Salmon, today's fish, spinach, roasted potato

### Dolci

choice of

#### **Tiramisu**

espresso, lady fingers, rum, mousse

or

#### **Cannoli alla Siciliani**

# cannoli, ricotta cheese, chocolate chips

**\$50 per person plus tax & gratuity**

### **Featured Cocktails \$12**

#### **PEACH CINNAMON OLD FASHION**

Woodford Reserve Bourbon, Peach Cinnamon Simple Syrup, Orange Bitters

#### **RUBY RITA**

Herradura Silver Tequila, Chambord, Fresh Lime Juice, Pomegranate Juice

### **Featured Wine \$35**

**Super Tuscan, Rocca di Montemassi, Toscana, 2014**

**Grillo, Il Salinaro, Pellegrino, Sicilia, 2017**

**No substitutions. Beverage, tax, and gratuity not included. No splitting or sharing.  
Cannot be combined with additional offers.**