

Acqua e Farina

TRATTORIA ROMANA

**SD Restaurant
Week** 

SEPT 22 - 29

Presented by California Restaurant Association

\$45 PER PERSON

First course

CHOOSE ONE:

Frittura di Calamari

Fried calamari & shrimp + zucchini +
spicy San Marzano tomato sauce

Beet Salad

Roasted beet + baby arugula + segment orange + dried
cranberry + roasted almond + fried goat cheese +
champagne vinaigrette

Polpette

Nonna traditional homemade meatballs +
San Marzano tomato sauce + parmigiano fondue

Caesar Salad

Signature Caesar Salad

Main course

CHOOSE ONE:

Papardelle

Slowly braised beef cheek ragu + parmigiano
reggiano

Brazatto

18 hours braised + boneless short rib + garlic
confit mashed potatoes + broccolini

Paccheri alla Vodka

Chicken + mushrooms + peas + vodka pink sauce

Salmone alla Putanesca

Organic cherry tomatoes + capers + olives +
white wine sauce + potato pavé

Pollo Saltimboca alla Romana

Organic chicken breast + prosciutto + sage +
mozzarella cheese + white wine sauce +
mashed potatoes

Cnocchi Ripieni

Filled with asiago cheese + pesto sauce +
sun dried tomatoes + stracciatella cheese

Dessert

Tiramisu