



# CHEF'S TASTING MENU

38

## 1<sup>ST</sup> COURSE

Choice of

### SALMON TARTAR

Scottish Salmon, Speck, Sicilian Pistachios, Citrus & Extra Virgin Olive oil (\$2 Supplemental)

### CAESAR

Romaine Hearts & Tuscan Kale, Classic Caesar Dressing, Lemon Croutons & Shaved Grana Padano

### CRISPY CALAMARI

Golden Calamari & Calabrian Chile Aioli

### CAPRESE

Heirloom Tomatoes, Mozzarella Fior di Latte, Arugula, Aged Balsamic & Extra Virgin Olive Oil

## 2<sup>ND</sup> COURSE

Choice of

### SPAGHETTI & MEATBALLS

Classic Pork and Beef Meatballs Braised in a Roasted Tomato Sauce & Tossed in Imported Spaghetti

### JUMBO SHRIMP SCAMPI

Jumbo Shrimp, Lemon, Garlic, White Wine & Butter Tossed with Imported Linguini & Finished with Extra Virgin Olive Oil

### CHICKEN ALFREDO

Imported Fettucine, Creamy Alfredo Sauce, Grana Padano Cheese & Coal Roasted Chicken

### COAL ROASTED SALMON\*

Garlic Spinach, Cippolini Onions & Carrot Puree (\$4 Supplemental)

### BONE - IN RIBEYE\*

With Coal Roasted Fingerling Potatoes, Arugula, Red Wine Butter & Demi-Glace (\$15 Supplemental)

## 3<sup>RD</sup> COURSE

Choice of

### TIRAMISU

Imported Lady Fingers Soaked in Espresso & Chocolate, Topped with Freshly Whipped Mascarpone and Chocolate Shavings

### ZEPPOLIS

Freshly Fried Italian Donuts, Powdered Sugar & Chocolate Sauce

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*\*Restrictions may apply. \*Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*