

RISTORANTE CIAO
SIZZLE SWFL Restaurant Week
May 30th thru June 12, 2019
\$36 per person 3 course dinner

Primo

Tomato Blossom

Vine-ripened tomato, cut into a "flower" with a burrata center,
atop a bed of fresh arugula with olive oil and balsamic glaze

Prosciutto and Melon

Prosciutto Di Parma and cantaloupe

Insalata Tricolore

Radicchio, arugula, Belgian endive and gorgonzola crumbles
served with a raspberry vinaigrette

Entrée

(Entrées, except Gnocchi served with fingerling potatoes and vegetable medley)

Gnocco Di Patate Modo Mio

Potato dumplings with langostino, tomato and creamy pesto sauce

Vitello Alla Crema Di Tartufo

Veal scaloppini with a black truffle cream sauce

Maiale Al Madeire

Pork tenderloin with mixed mushrooms, Madeira wine sauce

Lemon Sole Mare Chiara

Fresh lemon sole with little neck clams, sautéed in olive oil
white wine, garlic and parsley

Suggested Wine:

Pinot Grigio Alverdi, Terre Degli Osci, '17	\$32
Pinot Noir, Kris, Terre Siciliane, '16	\$45
Tua Rita, Super Tuscan, Rosso Dei Notri, '17	\$50
Montepulciano D'Abruzzo, Organically Grown Grapes, '16	\$40

DOLCE

Torta Della Nonna

Pastry shell filled with lemon cream topped with
pine nuts and powdered sugar

Chocolate Truffle

Frozen chocolate zabaglione cream and
covered with powdered chocolate

No Substitutions -- No Sharing -- No Discounts