

c o r t i n a

Lunch \$35

Appetizers: Choose One per guest

Item: Little Gem Salad

Description: pistachio, radish, chive, parmigiano reggiano, calabrian chili vinaigrette

Item: Tuscan Chop

Description: salumi, pecorino toscano, chickpea, taggiasca olive, artichoke, pickled peppers, red wine vinaigrette

Item: Soup of the day

Description: chef created soup

Item: Prosciutto di Parma

Description: parmigiano reggiano

Item: Baby Beets

Description: hazelnut pesto, burrata, aged balsamic

Entrees: Choose One per guest

Item: Buffalo Mozzarella

Description: tomato, basil pesto

Item: Italian Grinder

Description: prosciutto, mortadella, coppa, shredded lettuce, giardiniera aioli

Item: Rigatoni

Description: cracked pepper, pecorino romano, olive oil

Item: Strozzapreti

Description: beef cheek ragu, tomato, chili, ricotta, olive oil

Item: Potato Gnocchi

Description: squash puree, spanish chorizo, pickled peppers, parmesan

Item: Papperdelle

Description: pancetta, black pepper, parmigiano reggiano, egg yolk

Dessert: Choose One per guest

Item: **Pumpkin Panna Cotta**

Description: Salted Caramel, Lemon-Ginger Crumb

Item: **Chocolate Hazelnut Cake**

Description: Grand Marnier Anglaise

Item: Seasonal Gelato

Description: Shortbread

Item: Seasonal Sorbetto

Description: Shortbread

Upgrades:

Item: Torta Frita \$6

Item: Pufftown Foccacia \$8

Description: olive oil, fennel pollen, chili

Item: Marinated Olives \$7

Description: citrus, calabrian pepper, thyme

Item: Truffle \$15

Description: ¼ oz of Burgundy truffle

Item: Crab \$30

Description: 3oz butter poached Dungeness crab meat

Dinner \$50

Appetizers: Choose One per guest

Item: Little Gem Salad

Description: pistachio, radish, chive, parmigiano reggiano, calabrian chili vinaigrette

Item: Buffalo Mozzarella

Description: apple, pickled mustard seed, vin cotto

Item: Hamachi Crudo

Description: citrus, taggiasca olive, fresno chili, olive oil

Item: Prosciutto di Parma
Description: parmigiano reggiano

Item: Baby Beets
Description: hazelnut pesto, burrata, aged balsamic

Dinner Entrees: Choose One per guest

Item: Strozzapreti
Description: beef cheek ragu, tomato, chili, ricotta, olive oil

Item: Potato Gnocchi
Description: squash puree, spanish chorizo, pickled peppers, parmesan

Item: Creste di Gallo
Description: braised rabbit, soffritto, pecorino toscano, oregano

Item: Halibut
Description: preserved tomato, eggplant, boquerones, oregano

Item: Flat Iron
Description: Delicatta squash, cipollini onion, local mushroom conserva

Item: Ravioli
Description: wild mushrooms, pistachio pesto, parmigiano reggiano

Dinner Dessert: Choose One per guest

Item: **Pumpkin Panna Cotta**
Description: Salted Caramel, Lemon-Ginger Crumb

Item: **Chocolate Hazelnut Cake**
Description: Grand Marnier Anglaise

Item: Seasonal Gelato
Description: Shortbread

Item: Seasonal Sorbetto

Description: Shortbread

Upgrades:

Item: Torta Frita \$6

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Item: Crab \$30

Description: 3oz butter poached Dungeness crab meat

Item: upgrade 8 oz flat iron to 10 oz tenderloin \$35

Description: upgrade to tenderloin