

EST
PANORAMA
1990

Restaurant Week Lunch

Lunch Menu - 3 Courses \$20

FIRST COURSE
ANTIPASTI

Choice of one

- SOUP- Chilled Zucchini-Horseradish Soup, Green Olive, Octopus
- EGGPLANT -Mozzarella, Parmigano, Basil, San Marzano Tomato
- SHRIMP -Grilled Shrimp, White Bean Croquette, Grilled Romaine, Preserved Lemon
- MUSHROOM -Hen Of The Woods Mushroom, Calabrian Chilies, Black Olive
- ARUGULA -Shaved Pecorino Romano, Grilled Lemon Vinaigrette
- CAESAR -Baby Romaine, Bagna Cauda, Artichoke Fritti
- BURRATA - Peach, Heirloom Tomato, Basil
- BABY GREENS -Extra Virgin Olive Oil & Vinegar
- BEET SALAD -Golden Beets, Radicchio, Pear, Hazelnut

SECOND COURSE
PASTA

Choice of one

- RAVIOLI DI MANZO -Beef Shank & Fontina Filled Pasta, Wild Mushroom
- STROZZAPRETI CON CINGHIALE -Wild Boar Ragu, Herbs, Aged Provolone
- FETTUCCINE CARBONARA VEGETALE -Smoked Portobello, Duck Egg, Parmigiano
- SPAGHETTI POMODORO -D.O.P San Marzano Tomato, Parmigiano, Basil
- RICOTTA GNOCCHI PESTO - Broccoli Rabe Pesto, Scamorza Cheese
- AGNOLOTTI CON BURRATA -Burrata Filled Pasta, San Marzano Tomato
- PACCHERI ALL'AMATRICIANA -Lamb Pancetta, San Marzano Tomato, Pecorino Calabrese
- CHITARRA- Clams, Lump Crab, White Wine, Parsley

THIRD COURSE
DESSERT

Choice of one

- PERA AL VINO - Anjou pear, Moscato, hazelnut-sweetened mascarpone
- LIMONCELLO CHEESECAKE SEMIFREDDO - pizzelle "sandwich," basil dolce
- "TIRAMISU AFFOGATO" BUDINO"- banana mascarpone, lady fingers, espresso caramel, walnut
- TORTA CIOCCOLATO-flourless chocolate cake, shaved chocolate & chocolate mousse, brandied cherry
- CANNOLI - chocolate ricotta cream
- ICE CREAM & SORBET - daily selection from Franklin Fountain

Menu Subject to Availability