



Poor Italian Ristorante - Chef's Menu - January, 2021

~ \$45 Per Person ~

Three-Course Menu - Please Select One Item From Each Section

APPETIZER

Ahi Tuna (GF)

Pan-Seared Ahi Tuna with Sesame Seed Crust, Caper and Green Onion Reduction and Aged Balsamic Vinegar

Beef Carpaccio (GF)

Thinly Sliced Raw Beef Tenderloin with Capers, Baby Greens, Extra Virgin Olive Oil and Parmigiano

Caesar Salad

Traditional Caesar Dressing, Crisp Romaine Lettuce, Anchovies, House-Made Croutons and Parmigiano

* VEGETARIAN OPTION - TOMATO BRUSCHETTA

Toasted Bread Slices (Crostini) with Tomato, Basil, Extra Virgin Olive Oil and a Hint of Garlic

MAIN COURSE

Lobster and Crab Ravioli

Atlantic Lobster and Dungeness Crab in Fresh Sheets of Pasta - Served in Sage and Butter Reduction with Blistered Grape Tomatoes

Lamb Ossobuco

Hearty Slow-Braised Lamb Shank
Served with Saffron Risotto Milanese

Steelhead Trout (GF)

Grilled Pacific Steelhead with Lemon-Caper Sauce
Served with Vegetables and Roasted Potatoes

* VEGETARIAN OPTION - EGGPLANT PARMIGIANA (V/GF)

Layers of Eggplant Baked with Tomato-Basil Sauce, Mozzarella and Parmigiano

DESSERT

White Chocolate Cheesecake

Classic Baked Cheesecake with Graham Cracker Crust, Fresh Berries and Strawberry Coulis

Ice Cream Sundae (GF Optional)

Vanilla Gelato, Chocolate Sauce, Whipped Cream & Rolled Wafer Cookie

Poor Italian Tiramisu

Whipped Mascarpone Crème Anglaise, Savoiardi Biscotti, Cocoa, Espresso Coffee and a Splash of Kahlua

** Beverages, Tax and Gratuities Extra **

Please Advise Server of Allergies Prior to Ordering