

Winter 2012
Restaurant Week
Columbus Park Trattoria

Lunch

Appetizer choice of

*Baby red leaf lettuce tossed with roasted red onions, crumbled gorgonzola
Toasted almonds in a aged balsamic fig dressing*

Fried Polenta squares topped with rock shrimp & sautéed broccoli rabe

Calamari fra diavolo with toasted garlic bread

Entrée choice of

*Whole wheat fettuccine tossed with Procini mushrooms in a delicate
brandy cream sauce*

Filet of Sole sautéed with lemon white wine & capers

*Bone in pork chop pan roasted with red hot cherry peppers in a balsamic
reduction*

Wine choice of

Pinot Grigio or Sangiovese

\$20.12 per person

Menu's subject to change without notice. No Substitutions

Winter 2012
Restaurant Week
Columbus Park Trattoria

Dinner

Appetizer choice of

*Baby red leaf lettuce tossed with roasted red onions, crumbled gorgonzola
Toasted almonds in a aged balsamic fig dressing*

Fried Polenta squares topped with rock shrimp & sautéed broccoli rape

Calamari fra diavolo with toasted garlic bread

Entrée choice of

*Whole wheat fettuccine tossed with Procini mushrooms in a delicate
brandy cream sauce*

Filet of Sole sautéed with lemon white wine & capers

*Bone in pork chop pan roasted with red hot cherry peppers in a balsamic
reduction*

Wine choice of

Pinot Grigio or Sangiovese

\$30.12 per person

Menu's subject to change without notice. No Substitutions