

# *Della Santina's Trattoria*

*Sonoma County Restaurant Week*

*March 6-12, 2017*

*Dinner Menu*

## **Antipasti e Insalata (choice of):**

*Insalata Calda* – Baby spinach salad finished in a warm balsamic vinaigrette topped with feta cheese and pancetta.

*Farro* – Traditional Tuscan barley soup drizzled with extra virgin olive oil.

## **Secondi (choice of):**

*Tortelli con Burro e Salvia* – House-made spinach and meat filled ravioli finished with sage, pancetta, and butter.

*Braccia di Maiale* – Tuscan style grilled pork chop topped with sautéed mixed mushrooms, served with seasonal vegetables and roasted baby potatoes.

## **Dolce (choice of):**

*Braziliana* – Layered chocolate sponge rum cake topped with decadent Callebaut chocolate shavings.

*Budino di Buccellato* – Traditional Tuscan style dessert bread finished with anise, raisins and candied fruit made into a savory bread pudding served over crème Inglese.

***\$29 per person***

