

Della Santina's Trattoria

Sonoma County Restaurant Week Menu

March 2 – 11, 2018

Antipasti e Insalata (choice of):

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

Burrata Con Speck – ricotta filled fresh mozzarella finished with Della Santina's EVOO and balsamic vinegar served over mixed greens in a light vinaigrette and finished with Speck.

Secondi (choice of):

Risotto Al Sugo Cinghiale – Arborio rice finished with a wild boar ragu topped with truffle oil and Grana Padano Parmigiano.

Braccia di Maiale Con Porcini – Tuscan style grilled pork chop topped with sautéed imported Italian Porcini mushrooms, served with seasonal vegetables and roasted baby potatoes.

Dolce (choice of):

Il Doppio – double layered Callebaut chocolate mousse tart finished with an amaretto crust.

Delizia – Layered Italian rum sponge cake.

\$39* *three-course menu*

(plus beverage, tax & tip)

