

Della Santina's Trattoria

Sonoma County Restaurant Week Menu

March 1 – 10, 2019

Antipasti:

Tonnato di Maiale – Thinly sliced loin of pork topped with a tuna-caper sauce and served over mixed greens in a light vinaigrette.

Secondi:

Risotto Ai Porcini – Arborio rice finished with sautéed imported Italian Porcini mushrooms in a white wine and cream reduction topped with Grana Padana parmigiano.

Dolce:

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

\$39* three-course menu
****(plus beverage, tax & tip)***

