



# DETROIT RESTAURANT WEEK

February 22 - March 3, 2019

presented by



5517 Michigan Ave. | Detroit 48210 | 313.338.3545 | \$29  
Hours: Mon. - Fri. 11 a.m. - 10 p.m. | Sat. 4 p.m. - 10 p.m.

## First Course

### Calamari

Fried calamari with baby arugula and balsamic vinaigrette

### Caprese

Grilled portobello, tomato, fresh mozzarella, pesto sauce and vinegar

### Chorizo con Queso fundido

Chorizo, poblano pepper, and melted cheese

### Insalata Caesar

Romaine lettuce, homemade dressing, parmigiano reggiano cheese. And garlic croutons

## Second Course

### Orecchiette al Ragu d' Agnello

*Specialty shell pasta with lamb ragu*

### Cheese tortellini al pesto

*Fresh basil, pine nuts, garlic, extra virgin olive oil, and pecorino romano cheese*

### Lasagna alla Bolognese con besciamella

*Baked pasta layered with authentic bolognese meat, sauce, mozzarella cheese, and besciamella sauce*

### Pennette alla romana

*Pennete pasta with eggplant, fresh tomato, ricotta salata, and fresh basil*

### Farfalle alla boscaiola

*Bowtie pasta with imported porcini mushrooms and cream sauce*

### Fajitas de pollo

*Tricolored bell peppers, onions, sautéed chicken sliced into thin strips*

### Enchiladas rojas

*Tortilla filled with cheese, topped of with our homemade red sauce*

### Honey mustard salmon

*Filet salmom sautéed with garlic and honey mustard*

### Petto di pollo alla Toscana

*Chicken breast sautéed with white wine and capers cream*

### Petto di pollo alla Contadina

*chicken breast sautéed in olive oil, white wine, topped with porcini mushroom and cream sauce*

## Third Course

### Mexican Flan

*Caramelized custard made from condensed milk*

### Tres Leches

*Yellow sponge cake soaked in condensed milk*