



Depe Nero

Restaurant Week Menu
(Monday Feb. 23 - Saturday March 8)
DINNER MENU - 45

1. choice of:

VELLUTATA ●● zucchini, leeks & mascarpone

BARBABIETOLE ●● beets, Gorgonzola gelato, candied pistachio, fennel pollen, orange supremes

INSALATA DI 'GIORGIO' ●● Giorgio's take on Caesar: salad-crisp romaine, house-made dressing, croutons, Parmigiano Reggiano

* add Sicilian Anchovy Fillets in EVOO, Testa - \$5

FILETTO TARTAR (Double R Ranch)

hand cut prime grade tenderloin, Sea Salt Capers, mustard, shallots, shaved radishes, shaved Parmigiano Reggiano

2. choice of:

All pasta is hand-made daily using Ancient Grain Tumminia & Semolina Durum Wheat Flour - Molini del Ponte, Castelvetrano, Sicily

FETTUCINE* 10 hour pork & beef ragu, cream, chef's tomato sauce, Parmigiano Reggiano

LINGUINE* shrimps, cream & curry sauce, peperoncino

*add lobster tail \$15

TORTELLONI hazelnuts & pear filling, sweet gorgonzola & radicchio sauce,

RAVIOLONO filled with porcini & wild mushrooms; Parmigiano Reggiano sauce

* can be substituted with gluten free gnocchi - \$5●

3. choice of:

COD FISH ● pan roasted, seafood cous-cous, saffron beurre-blanc, sea salt capers

CAULIFLOWER STEAK ●● green peppercorn sauce, shaved Parmigiano Reggiano

CHICKEN chicken breast, picatta style sauce (lemon & sea salt capers sauce) winter vegetables

FILETTO BLACK ANGUS ● (Double R Ranch)

prime grade, red wine sauce, potatoes puree, wild mushrooms

*add \$15

Add-ons **SESAME FOCACCIA** ● house made, cold press extra virgin olive oil, Artisanal Balsamic Vinegar 6.5

TAGLIERE ITALIANO ■ selection of Italian salumi, formaggi, accompaniments (for two) 28

BRUSSELS flash fried, Corbezzolo Bitter Honey, Pizzuta (Avola-Sicily) almonds, La Cà dal Non byrs balsamic 15

BURRATA LATTE PUGLIESE ■ crostoni, roasted tomatoes, basil oil, toasted pine nuts 18

FRITTO MISTO calamari, shrimp, panko bread crumbs - lightly fried 18

POLPO / SPANISH OCTOPUS cherry tomatoes, celery, artichoke, olives, garlic, capers, crostoni 24

■ vegetarian per request ■ gluten-friendly per request

Max 4 checks per party; 20% gratuity added to parties larger the 5 guests;

CHEF OWNER: GIORGIO LO GRECO

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu.

Ask your server about menu items that are undercooked or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

