

VIC & VOLA'S

TAVOLA ITALIANA

ARIZONA RESTAURANT WEEK

SEPTEMBER 20TH - 29TH
\$44 PER PERSON

FIRST COURSE

Arancini Ensalada (vg)

Risotto balls with Gorgonzola & walnuts,
tomato red pepper fonduta,
topped with light arugula salad

Fried Zucchini Blossoms

Stuffed with prosciutto and fontina,
zucchini, pistachio cream

Scallop Carpaccio (gf)

Citrus, olive oil, smoked trout eggs,
micro radish sprouts

SECOND COURSE

Shellfish in Watermelon Soup (gf)

Mussels, clams, shrimp, bay scallops,
watermelon juice, dry white wine, chili
peppers, watermelon balls, fresh fennel

Swordfish Eggplant Caponata (gf)

Grilled swordfish, caponata; eggplant,
olives, tomatoes, pine nuts,
golden raisins, herb salad

Tagliatelle alla Bolognese

Veal, pork and beef Bolognese, red wine
tagliatelle, ricotta, parmesan

Lombata di Vitello (gf)

Veal loin medallions, parsnip puree,
broccolini, veal cranberry demi

Ravioli with Rocket (vg)

Pasta stuffed with arugula, ricotta, parmesan
tossed with roasted artichoke hearts- brown
butter sauce, almonds, sage, lemon, rosemary

THIRD COURSE

Cranberry Pistachio Biscotti

With a glass of Oran gecello

Tiramisu Cannoli (gf)

Chocolate gluten free cannoli shell,
mascarpone, chocolate chips, espresso,
ricotta, cocoa powder, strawberries

Butter Cake

Torta al limone gelato