

VIC & VOLA'S

TAVOLA ITALIANA

Restaurant Week Dinner Menu

\$ 55 per Person

Select One from Each course

First

BURRATA & ITALIAN OLIVES

Roasted pepper coulis, balsamic reduction, evoo, ciabatta

OCTOPUS CARPACIO *gf*

Arugula, fresh strawberries,
Granna Padano, Calabrian chilis oil

ZUPPA DI MELONE *gf*

Cantaloupe, oranges, Arizona honey, Parmesan
and Prosciutto crisps

Second

RAVIOLI DI MORTADELLA

Veal and fresh mozzarella pearls, brown butter, mustard seeds,
sage, pistachios, arugula, pecorino

RAGU D'ANATRA *gfo*

Braised duck breast, marzano tomatoes, fennel, white vine
and herbs over red wine pasta

BOTTARGA SCALLOPS *gf*

Utica greens, carrot and orange puree, cured tuna Roe crumbles

Third

TORTA DELLA NONNA

Butter crust, lemon vanilla custard, pine nuts, fresh berries

BERRIES AND PEPPERCORN RISOTTO *gf*

Vanilla and cream, fig balsamic reduction, fresh berries,
green peppercorns