

# Tutti *Manzia*

ITALIAN GRILL

## *Spring* *Three-Course Special*

**Three-Course Menu \$59.50 p/p ~ Available À La Carte**

NOT GOOD WITH ANY OTHER PROMOTIONS OR OFFERS.

### *Primo*

#### **Gnocchi**

Housemade Ricotta Dumplings,  
Pancetta, Braised Leeks, Fava Beans, Citrus Butter 17

**Wine Pairing ~ Trebbiano di Lugana Zenato 2013 Veneto**

#### **Carciofi alla Griglia**

Grilled Whole Stem Artichokes, Dill Crème Fraiche, Herb Balsamic Vinaigrette 15

**Wine Pairing ~ Rosé Maison Saleya 2015 France**

### *Secondo*

#### **Pesce Merluzzo**

Icelandic Cod, Spring Peppers, Rainbow Radishes,  
Avocado-Lime Coulis, Hazelnut Couscous 38

**Wine Pairing ~ Chardonnay Grgich Hills "Blue Beret" 2013 Napa**

#### **Bistecca Fiorentina add \$10**

Sliced Rosemary Herb-Marinated Prime NY, Sweet Pea, Cipollini Onion & Porcini Mushroom Farro 48

**Wine Pairing ~ Vino Nobile di Montepulciano Castellani "Filicheto" 2010 Toscana**

### *Dolce*

#### **Panna Cotta Tropicale**

Pineapple Cooked Cream, Strawberry-Coconut Compote 11

**Wine Pairing ~ Moscato di Asti Montaribaldi 2014 Piemonte**

**For Wine Flight - add \$35 p/p**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY!  
\*\* THIS ITEM CONTAINS OR MAY CONTAIN NUTS. CAUTION! WE ARE NOT A NUT FREE OR GLUTEN-FREE ENVIRONMENT.