

# Restaurant Week Menu 2011

## | first course |

### **minestrone** soup

*cecchi, vernaccia di san gimignano, tuscany 2008*

mozzarella, green, red, yellow **tomato salad**, olive oil, balsamic reduction  
*tiefenbrunner, pinot grigio, delle venezie 2009*

**bread salad**, romaine, tomato, basil, capers, red onion, fresh mozzarella, white balsamic  
*ceretto arneis, langhe, "blange", piedmont 2008*

## | central market additional course |

seared **scallops**, prosciutto, spinach, truffle potato  
*girard chardonnay, russian river valley, california 2009*

## | second course |

creamy polenta, grilled asparagus, **salmon**, meyer lemon sauce  
*bertani valpolicella, veneto 2009*

**chicken parmesan**, lightly breaded, fresh mozzarella, marinara  
*masi ripasso, veronese, campofiorin, veneto 2007*

veal, pork, beef **bolognese**, pappardelle pasta, marinara  
*monsanto chianti classico riserva, tuscany 2007*

## | third course |

italian style ricotta **cheesecake**

*valdo prosecco brut nv, italy*

### **tiramisu**

*cappuccino crème caramel cocktail*

flourless **chocolate cake**

*taylor fladgate 10 yr tawny port*

thirty-five dollars

fifty-five dollars with wine pairings

reservations

omnimandalay.com or 972-869-5550

