

fiorino

R I S T O R A N T E

SUMMIT RESTAURANT WEEK 2010

FEBRUARY 19TH – FEBRUARY 28TH

~LUNCH MENU~

LUNCH SERVED MONDAY – FRIDAY 11:30AM-3:00PM

COURSE ONE

GRILLED EGGPLANT

FRESH MOZZARELLA, TOMATOES,
ROASTED PEPPER AND BASIL PESTO

–

BABY ARUGULA SALAD

FRESH GOAT CHEESE AND TOASTED PINE NUTS

–

PASTA E' FAGIOLI

FLORENTINE STYLE PASTA AND BEAN SOUP

COURSE TWO

PORCINI MUSHROOM RISOTTO
WITH GRILLED QUAIL

–

SPINACH AND RICOTTA TORTELLACCI

FRESH PLUM TOMATOES AND BASIL

–

BREAST OF CHICKEN MILANESE

ASPARAGUS AND MELTED MOZZARELLA

–

PAN ROASTED SALMON

VEGETABLE PANZANELLA

COURSE THREE

CHOCOLATE BOMBE

DARK CHOCOLATE AND PRALINE MOUSSE DOME
WITH A VANILLA CRÈME CENTER AND FRESH BERRIES

CRÈME BRULEE TRIO

PISTACHIO, TAHITIAN VANILLA
AND CHOCOLATE AMARETTO

PUMPKIN CRANBERRY CHEESECAKE

BURGUNDY SYRUP, CRANBERRY CANDIES,
FRESH WHIPPED CREAM AND ALMOND TUILE

\$20.10 PER PERSON

**EXCLUDES TAX, GRATUITY AND BEVERAGES
REQUIRES THE PARTICIPATION OF THE ENTIRE TABLE**

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R I S T O R A N T E

SUMMIT RESTAURANT WEEK 2010

FEBRUARY 19TH – FEBRUARY 28TH

~DINNER MENU~

MENU OFFERED MONDAY – THURSDAY 5:00PM-10:00PM

COURSE ONE

GRILLED EGGPLANT

FRESH MOZZARELLA, TOMATOES,
ROASTED PEPPER AND BASIL PESTO

–

BABY ARUGULA SALAD

FRESH GOAT CHEESE AND TOASTED PINE NUTS

–

PASTA E' FAGIOLI

FLORENTINE STYLE PASTA AND BEAN SOUP

COURSE TWO

PORCINI MUSHROOM RISOTTO
WITH GRILLED QUAIL

–

SPINACH AND RICOTTA TORTELLACCI

FRESH PLUM TOMATOES AND BASIL

–

BREAST OF CHICKEN MILANESE

ASPARAGUS AND MELTED MOZZARELLA

–

PAN ROASTED SALMON

VEGETABLE PANZANELLA

COURSE THREE

CHOCOLATE BOMBE

DARK CHOCOLATE AND PRALINE MOUSSE DOME
WITH A VANILLA CRÈME CENTER AND FRESH BERRIES

CRÈME BRULEE TRIO

PISTACHIO, TAHITIAN VANILLA
AND CHOCOLATE AMARETTO

PUMPKIN CRANBERRY CHEESECAKE

BURGUNDY SYRUP, CRANBERRY CANDIES,
FRESH WHIPPED CREAM AND ALMOND TUILE

\$35.00 PER PERSON

**EXCLUDES TAX, GRATUITY AND BEVERAGES
REQUIRES THE PARTICIPATION OF THE ENTIRE TABLE**