

PORTO VIVO

RESTAURANT WEEK

Dine
HUNTINGTON
OCTOBER 9-16, 2011

SELECT ONE FROM EACH COURSE

ANTIPASTI

PORTO VIVO CRISPY CALAMARI

ZUPPA DI GIORNO

TUSCAN ONION SOUP ARANCINI

CREAMY POLENTA & RAGU SAUCE

BURRATA WITH EGGPLANT CAPONATA

HARVEST SALAD

MIXED GREENS, CANDIED WALNUTS, APPLE, CARROT, BLOOD ORANGE VINAIGRETTE

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PIATTI

LINGUINE "PORTO VIVO"

SLOW ROASTED SAN MARZANO TOMATO SAUCE, FRESH BASIL

LOBSTER RAVIOLO

SHEEP'S MILK RICOTTA, SMOKED MOZZARELLA, SPINACH, EGG YOLK, ASPARAGUS, SHAVED BLACK TRUFFLES

BRANZINO FILET

OLIVE OIL POACH FINGERLING POTATOES, SAUTÉED BROCCOLI RABE, LEMON-BASIL CITRONETTE

PROSCIUTTO PIZZETTE

ARUGULA, FIG PRESERVE

SEARED AHI TUNA (+9)

CARROT GINGER PUREE, SHIITAKE MUSHROOM, FAUX OLIVE CAVIAR

BACON WRAPPED VEAL TENDERLOIN

BUTTERNUT SQUASH, ROASTED MUSHROOM, SPICED RED WINE REDUCTION

BRAISED BEEF SHORT RIB

PARSNIP PUREE, EGGPLANT CAPONATA

KOBE FLATIRON (+8)

GRILLED ASPARAGUS, YUKON GOLD WHIPPED POTATO, BLACK TRUFFLE CHEESE FONDUE

CHICKEN MILANESE

BABY ARUGULA SALAD, HEIRLOOM TOMATOES, ROASTED LEMON VINAIGRETTE, PARMESAN

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DOLCE

PUMPKIN BREAD PUDDING

SICILIAN POUNDCAKE

NUTELLA RICE PUDDING

ARTISAN GELATO OR SORBET

COFFEE OR TEA INCLUDED

ESPRESSO/CAPPUCCINO 53

\$24.95

EXECUTIVE CHEF JOSEPH BALBO