



## Restaurant Week 2019

Dinner | \$33

### Choice of Primi:

Lidia's Caesar Salad

Jota: Istrian Sauerkraut and Bean Soup with Smoked Pork

Wild Mushroom Arancini with Gorgonzola Fonduta

Skillet Sausages and Grapes over Grilled Polenta

Baby Kale and Brussels Sprouts Salad with Crispy Prosciutto,  
Golden Raisins and Pine Nuts

### Choice of Secondi:

Lidia's Signature Pasta Trio

Heritage Pork Porterhouse Chop with Savoy Cabbage Mashed Potatoes,  
Roasted Pears and Onions

Grilled Fillet of Rockfish with Brussels Sprouts, Mushrooms,  
Pancetta and Squash Puree

Beer Braised Lamb Shank with Root Vegetables and Soft Polenta

Butternut Squash Ravioli with Sage Brown Butter, Zucchini and Almonds

### Dolce:

Cranberry Semifreddo with Dark Chocolate Shell,  
Chocolate-Orange Cookie Crumble, Blood Orange Sauce

### Wine Pairing:

Ask your server about today's wine selections

Half Glass \$3.5 Full Glass \$7

Three Course Half-Glass Pairing \$10.50 Three Course Full-Glass Pairing \$21