



Depe Nera

Restaurant Week Menu
(Tuesday Feb. 24 - Saturday March 7)
DINNER MENU - 45

1. choice of:

VELLUTATA ●● cauliflower, asparagus, leeks & mascarpone

RADICCHIO ●● cabbage, artichokes, toasted Noto almonds, honey pollen, mandarin supremes, shaved Parmigiano Reggiano

* Add Sicilian Anchovy Fillets in EVOO, Testa - \$5

YELLOW FIN TUNA TARTAR ● tomato, sea salt capers, calabrian pepper, black olives, house potatoe chips

TORTINO ●● panelle -chickpeas fritters, fava beans puree, lemon zest

2. choice of:

All pasta is hand-made daily using Ancient Grain Tumminia & Semolina Durum Wheat Flour - Molini del Ponte, Castelvetro, Sicily

TAGLIATELLE* house made (tumminia flour) classic bolognese ragu (classic for a reason : no twists, no tweaks, just tradition) , shaved Parmigiano Reggiano

LINGUINE* shrimps, cream & curry sauce, peperoncino

*add lobster tail \$24

RAVIOLACCI wild mushrooms & house sausage filling, creamy gorgonzola sauce

CASARECCE ● delicata squash, ricotta, shaved Parmigiano Reggiano

* can be substituted with house made fresh tagliatelle-gluten free \$6●

3. choice of:

COD FISH● pan roasted, seafood potatoe puree, roasted tomatoes coulis

KUROBUTA PORK TENDERLOIN, Marsala & wild mushrooms sauce, roasted potatoes

CHICKEN ROLLANTINE chicken breast roll, fontina & prosciutto cotto, zucchini, cannellini beans puree.

FILETTO BLACK ANGUS● (Double R Ranch)

prime grade, red wine sauce, potatoes puree, wild mushrooms

*add \$24

Add-ons **ROSEMARY FOCACCIA**● house made, cold press extra virgin olive oil, Artisanal Balsamic Vinegar 7.5

TAGLIERE ITALIANO■ selection of Italian salumi, formaggi, accompaniments (for two) 30

BRUSSELS● flash fried, Corbezzolo Bitter Honey, Pizzuta (Avola-Sicily) almonds, La Cà dal Non 6yrs balsamic 15

BURRATA LATTE PUGLIESE■ crostoni, roasted tomatoes, basil oil, toasted pine nuts 18

POLPO / SPANISH OCTOPUS cherry tomatoes, celery, artichoke, olives, garlic, capers, crostoni 25

■ vegetarian per request ■ gluten-friendly per request

Max 4 checks per party; 20% gratuity added to parties larger than 5 guests;

CHEF OWNER: GIORGIO LO GRECO

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu.

Ask your server about menu items that are undercooked or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

