

# FIAMMA

TRATTORIA & BAR

## SPRING TASTING MENU \$45 PER PERSON

### ANTIPASTI

CHOICE OF ONE:

#### INSALATA

MIXED BABY LETTUCE, GREEN APPLES  
TOASTED PISTACHIOS, WHITE BALSAMIC

#### CAESAR

ROMAINE HEARTS, PARMIGIANO REGGIANO  
ROASTED GARLIC VINAIGRETTE, CROUTONS

### ENTREE

CHOICE OF ONE:

#### FUSILI

PROSCIUTTO SAN DANIELE, PEAS  
BLACK TRUFFLES

#### SALMONE

PAN SEARED SCOTTISH ORGANIC SALMON  
PARSNIP PUREE, BRAISED CHARD

#### BRASATO

"PIEMONTESE" BRAISED BEEF SHORT RIB  
CARMELIZED ROOT VEGETABLES, POTATO PUREE

### DOLCI

CHOICE OF ONE:

#### PANNA COTTA

MASCARPONE PANNA COTTA, WHITE BALSAMIC HONEY  
DRIED MISSION FIGS, MARCONA ALMONDS

#### TARTUFO

DOLCE DI LATTE GELATO, CARMELIZED HAZELNUTS  
WARM VALRHONA CHOCOLATE SAUCE

**SOMMELIER WINE PAIRING \$29 PER PERSON**  
ONE GLASS OF WINE WITH EACH COURSE

~OR~

## FOUR COURSE DINING EXPERIENCE \$60 PER PERSON

CHOOSE YOUR OWN

ANTIPASTI, PASTA AND ENTRÉE FROM THE DINING MENU  
CHEF'S SELECTION DESSERT PLATTER FOR THE TABLE

**SOMMELIER WINE PAIRING \$35 PER PERSON**  
ONE GLASS OF WINE WITH EACH COURSE

PRICES DO NOT INCLUDE TAX OR GRATUITY.  
OFFER VALID THROUGH MAY 31, 2010