Trabocco

KITCHEN AND COCKTAILS

Restaurant Week Lunch Prix Fix

Antipasti

Choice of:

Zuppa del Giorno
Soup of the Day
-or-
Insalata Cavolo delle Maiella
Baby mixed kale, cannellini, carrots, creamy lemon parmesan dressing

Secondi

Choice of:

Ravioli con Coda
House-made pasta stuffed with braised oxtail, au jus, pecorino pepato
-or-
Insalata di Pollo
Wood-grilled chicken breast over a bed of romaine and radicchio, with cherry tomatoes, applewood smoked bacon, Anchovy-parmesan dressing
-or-
Insalata di Tonno
House-marinated Ahi tuna salad with shallots, capers, mayonnaise; served over mixed greens with red-wine vinaigrette, hard-boiled egg, and Rosso Bruno tomatoes

Dolce

Tiramisu
Lady fingers, espresso, mascarpone

$28/person
(no substitutions/no splitting)

Trabocco
KITCHEN AND COCKTAILS

Restaurant Week Dinner Prix Fix

Antipasti

Choice of:

Zuppa del Giorno
Soup of the Day
-or-
Insalata Invernale
Friseé, radicchio, endive, walnuts, red grapes, grilled pear, Prosecco vinaigrette, gorgonzola

Primi

Choice of:
Polpettine di Granchio
Crab cakes, vegetable ragú, lobster-brandy cream sauce, aged balsamic vinegar reduction
-or-
Pancia di Maiale
Braised pork belly, lentil farro pilaf

Secondi

Choice of:

Pollo alla Contadina
Wood-fire grilled partially de-boned half-chicken, fresh herb and chili flake marinade, Abruzzese salt, roasted vegetables, roasted potatoes and almonds
-or-
Salmone alla Griglia
Grilled Scottish Salmon with roasted potatoes and almonds, sautéed spinach
-or-
Agnolotti di Zucca
House-made pasta filled with butternut squash, walnuts, brown butter sage sauce, parmesan

Dolce

Tiramisu
Lady fingers, espresso, mascarpone

$40/person
(no substitutions/no splitting)