



Depe Nero

Restaurant Week Menu
(Monday Feb. 26 - Saturday March 9)
DINNER MENU - 45

1. choice of:

VELLUTATA ●● butternut squash, mascarpone, & amaretto cookies

BARBABIETOLE ●● beets, Gorgonzola gelato, candied pistachio, fennel pollen, orange supremes

EGGPLANT ROLLANTINE ●● goat cheese, tomato sauce, Parmigiano Reggiano

FILETTO TARTAR (Double R Ranch)

hand cut prime grade tenderloin, Sea Salt Capers, mustard, shallots, shaved radishes, shaved Parmigiano Reggiano

2. choice of:

TAGLIATELLE* 10 hour pork & beef ragu, cream, chef's tomato sauce, Parmigiano Reggiano

LINGUINE* shrimps, cream & curry sauce, peperoncino

- add lobster tail \$15

PASTICCIO VEGETARIANO lasagna sheets, winter vegetables, bechamel

* can be substituted with gluten free gnocchi - \$5●

3. choice of:

SPIEDINI DON CICCIO imperial Wagyu Top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, house made sausage, & peewee roasted potatoes

MONKFISH ● pan roasted, seafood risotto, saffron beurre-blanc, Frantoi Cutrera sea salt capers

CAULIFLOWER STEAK ●● toasted pumpkin seeds, preserved tomato, wild mushrooms, pistacchio butter, shaved Parmigiano Reggiano

KUROBUTA PORK bone in pork chop, panko bread crumbs, lemon, roasted potatoes, shallots

FILETTO BLACK ANGUS ● (Double R Ranch)

prime grade, red wine sauce, potatoes puree, wild mushrooms - add \$15

Add-ons

SESAME FOCACCIA ● house made, cold press extra virgin olive oil, Artisanal Balsamic Vinegar 6.5

TAGLIERE ITALIANO ■ selection of Italian salumi, formaggi, accompaniments (for two) 28

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

FRITTO MISTO calamari, shrimp, panko bread crumbs - lightly fried 18

POLPO / SPANISH OCTOPUS cherry tomatoes, celery, artichoke, olives, garlic, capers, crostoni 24

■ vegetarian per request ■ gluten-friendly per request

Max 4 checks per party; 20% gratuity added to parties larger the 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.

