



# Depe Nera

Restaurant Week Menu  
(Monday Feb. 23 - Saturday March 8 )  
**DINNER MENU - 45**

## 1. choice of:

**VELLUTATA** ●● zucchini, leeks & mascarpone

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

**INSALATA DI 'GIORGIO'** ●● Giorgio's take on Caesar: salad-crisp romaine, house-made dressing, croutons, Parmigiano Reggiano

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

**FILETTO TARTAR** (Double R Ranch)

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

## 2. choice of:

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

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

**LINGUINE**\* shrimps, cream & curry sauce, peperoncino

\*add lobster tail \$15

**TORTELLONI** hazelnuts & pear filling, sweet gorgonzola & radicchio sauce,

**RAVIOLONO** filled with porcini & wild mushrooms; Parmigiano Reggiano sauce

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

## 3. choice of:

**COD FISH** ● pan roasted, seafood cous-cous, saffron beurre-blanc, sea salt capers

**CAULIFLOWER STEAK** ●● green peppercorn sauce, shaved Parmigiano Reggiano

**CHICKEN** chicken breast, picatta style sauce ( lemon & sea salt capers sauce) winter vegetables

**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

**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

**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 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.

