

NORTHERN VIRGINIA  
**RESTAURANT WEEK** '18  
March 19 - 26, 2018

PRODUCED BY



~LUNCH~

**CHOICE OF FIRST COURSE**

**Zuppa or Insalata**

Choice of Minestrone or Soup du Jour

*or*

Pinzimini Green Salad

**CHOICE OF MAIN COURSE**

**Herb Roasted Breast of Chicken**

Garlic Mashed Potatoes, Green Beans, Honey Glazed Carrots

*or*

**Marinated & Pan Seared Flat Iron Steak**

Garlic Mashed Potatoes, Green Beans, Honey Glazed Carrots

*Vegetarian Option*

*Organic Quinoa Spaghetti with Cashew Cream Sauce & Chard*

**DESSERT**

**Warm Chocolate Chip Bread Pudding**

**\$20.18++ per person**



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~DINNER~

### APPETIZER

#### White Bean & Prosciutto Bruschetta

Cannellini Beans, Prosciutto on Toasted Kalamata Baguette

### FIRST COURSE

#### Beet & Red Endive Salad

Roasted Beets, Red Endive, Micro greens, Pomegranate Pearls,  
Lavender Marinated Chevre, Drizzled with Sherry Vinaigrette

### MAIN COURSE

#### Surf & Turf

#### Braised Short Rib of Beef & Pan Seared Barramundi

Horseradish-Chive Mashed Potatoes, Rainbow Baby Carrots,  
Broccoli Rabe, Red Wine Sauce & Charred Tomato Sauce Finish

#### *Vegetarian Option:*

*Polenta Crusted Eggplant, Roasted Vegetables, Bed of Black Pearl Barley Salad,  
Red Curry Sauce*

### DESSERT

Wildberry Hibiscus infused Crème Brule

**\$40.18++ per person**