



# DUELIRE

## VINO & CUCINA

### Restaurant Week Prix-Fixe Menu

#### First Course

(choice of)

##### ***Fritto Misto***

Fried Calamari | Artichokes | Shrimp | Caper Berries | Sage | Lemon | Chili Aoli

##### ***Polpettine Napoletane***

Veal Ricotta Meatballs | Rustic Tomato Sauce | Pecorino

##### ***Insalata di Barba***

Beets | Spinach | Pistachios | Goat Cheese | Balsamic

##### ***Crostone Caprese***

Grilled Italian Bread | Fresh Mozzarella | Cherry Tomatoes | Basil Pesto

#### Main Course

(choice of)

##### ***Risotto di Mare***

Seafood Risotto | Mussels | Clams | Shrimp | Cherry Tomatoes

##### ***Spaghetti Amatriciana***

Homemade Spaghetti | Amatriciana Style Pork Ragu' | Pecorino

##### ***Tagliata Piemontese***

Sliced Flat Iron Steak | Creamy Polenta | Mushroom Red Wine Demi

##### ***Pesce Bianco***

Pan roasted White Fish | Quinoa | Zucchini | Peppers | Lemon Butter Sauce

#### Dessert

(choice of)

##### ***Fagottino di Nutella***

Hazelnut Nutella Strudel | Caramel Sauce | Vanilla Gelato

##### ***Biscotti Assortiti***

Assortment of house made Italian Cookies and Biscotti

##### ***Gelato & Sorbetti***

Assortment of seasonal Ice Creams and Sorbets

**\$33 per person (plus tax and gratuity)**