



**Dine Out Downtown Delray – Restaurant Week
August 1-7, 2017**

**Three-Course Prix Fixe Dinner Menu
\$35 per person***

First Course

(Select One)

Insalata Luna Rosa, fresh Pontano farms arugula, chopped tomatoes and lemon olive oil dressing topped with shaved Parmigiano Reggiano

Caesar Salad, chilled romaine lettuce, fresh baked croutons and homemade Caesar dressing topped with shaved Parmigiano cheese

Second Course

(Select One)

Pappardelle Bolognese

House-made wide noodle egg pasta tossed with slow stewed (grass-fed) meat sauce and grated Parmigiano cheese

Chicken Piccata

Sautéed all-natural chicken breast with white wine, capers and fresh squeezed lemon juice served with Chef's potatoes and asparagus

Salmone ai ferri

Herb basted North Atlantic Salmon served with creamy polenta and seasonal vegetables

Third Course

(Select One)

House-made Tiramisu, imported Mascarpone mousse layered with espresso soaked lady fingers and topped with cocoa sprinkle

Chocolate Chip Cannoli, crispy cannoli shell stuffed with house-made chocolate chip and ricotta cream

*\$35 per person. Pricing does not include tax or gratuity.

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