

ORANGE COUNTY  
**RESTAURANT  
WEEK**

MARCH 5 - 11, 2023

**\$40 DINNER**

3 course prix fixe  
+ tax /per person

**COURSE 1**

choice of

italian chopped

escarole + radicchio + green bean + cherry  
tomato + cucumber + provolone + pepperoncini  
+ ceci bean + almond + dill + oregano  
vinaigrette + rosemary breadcrumb

beet + sweet potato

feta crema + macadamia + golden  
raisin vinaigrette

fried squash blossom

lemon ricotta + citrus aioli + herb vinaigrette

**COURSE 2**

choice of

any pizza

rigatoni bolognese

veal + pork + lemon ricotta + grana padano

CUCINA burger

fontal + calabrese salami + escarole + pickle  
aioli + brioche bun + parmesan fries

half chicken fra diavolo +5.

mascarpone polenta + charred broccolini  
+ preserved garlic + lemon

**COURSE 3**

share

malted vanilla budino

banana brulée + rum caramel  
+ amaretto crumble

**\$98 DATE NIGHT**

4 course prix fixe for two  
+ \$30 sommelier wine pairing  
+ tax

**COURSE 1**

shared

burrata + cherry tomato

+ roasted garlic + basil + artisan bread

charred green onion hummus

dukkah seed crunch + cucumber + flat bread

**COURSE 2**

choice of

italian chopped

escarole + radicchio + green bean + cherry tomato  
+ cucumber + provolone + pepperoncini + ceci bean  
+ almond + dill + oregano vinaigrette + rosemary  
breadcrumb

beet + sweet potato

feta crema + macadamia + golden  
raisin vinaigrette

**COURSE 3**

choice of

bucatini amatriciana

guanciale + tomato + chili + pecorino

short rib pappardelle

cremini mushroom + carrot + parmesan

half chicken fra diavolo +5.

mascarpone polenta + charred broccolini  
+ preserved garlic + lemon

steelhead salmon

fennel + sweet pepper scapece + fregola  
+ chermoula

shrimp + clam + squid ink linguine

Roasted tomato + cipollini onion + saffron broth

**COURSE 4**

shared

traditional tiramisu

marsala caramel + espresso soaked lady finger +  
whipped mascarpone + cocoa nib.+ toasted hazelnut