

nerano

DineLA

Friday, January 11 - Friday, January 25

Complimentary Pinzimonio

primi

Crudo di Salmone e Ravanelli

Ora King Salmon, Rainbow Radishes, Jalapeño,
Hawaiian Pink Sea Salt, Ponzu Marinade

or

Barbabietole

Roasted Yellow Beets, Sonoma Goat Cheese,
Toasted Hazelnuts, Tuscan Mint

or

Polpo alla Griglia

Grilled Spanish Octopus, Olive Oil-Mashed Potatoes,
Salsify Chips, Rosemary Gremolata

secondi

Spaghetti alla Nerano

Spaghetti 'Rustichella', Sautéed Italian Zucchini,
Squash Blossoms, Provolone, Basil

or

Branzino

Pan-Roasted Mediterranean Branzino Filet,
Terre Bormane Olive Oil, Local Seasonal Vegetables,
Lemon, Salmoriglio

or

Pollo al Mattone

Half Jidori Chicken, Peewee Potatoes,
Dijon Mustard Sauce, Spinach

or

Gnudi al Tartufo Nero

Ricotta & Spinach Gnudi, Chanterelle Mushrooms,
Toasted Sage, Black Truffle

dolci

Panna Cotta

Tahitian Vanilla Panna Cotta, Wild Berry Coulis

or

Torta all'Olio e Rosmarino

Olive Oil Rosemary Cake, Fior di Latte Gelato

or

Nocciolino

Guanaja Dark Chocolate Mousse, Crunchy
Hazelnut Gelato, Toasted Italian Meringue

\$59 PER PERSON

EXCLUDING TAX & GRATUITY

AVAILABLE EVERYDAY

MON-WED: 5:30PM – 10:30PM

THU-SAT: 5:30PM– 11PM

SUN: 5PM– 10PM