

DINNER MENU | THREE COURSES FOR \$30

FIRST COURSE

-CHOOSE ONE-

MISTO SALAD
W/ARUGULA,
SPINACH, SHAVED
FENNEL, ONION,
PARMIGIANO, AND
RED WINE
VINAIGRETTE

POMODORO SALAD
W/TOMATOES,
FRESH
MOZZARELLA,
OLIVE OIL, AND
SWEET BASIL

SECOND COURSE

-CHOOSE ONE-

MAIALE MILANESE
W/PAN-ROASTED
BREADED PORK,
ARUGULA, TOMATOES,
OLIVE OIL, AND
LEMON

POMODORA
CAPELLINI W/ROCK
SHRIMP, TOMATOES,
GARLIC, HERBS, AND
CALABRIAN CHILIS

THIRD COURSE

-CHOOSE ONE-

CANNOLI
W/CHOCOLATE
CHIP
MASCARPONE,
CARAMEL, AND
POWDERED
SUGAR

TIRAMISU W/
LADYFINGERS,
MASCARPONE,
EXPRESSO,
COCOA

RESERVATIONS ARE RECOMMENDED.

www.mdprestaurants.com

DINNER MENU | FOUR COURSES FOR \$60

FIRST COURSE

-CHOOSE ONE-

MELANZANA
W/CRISPY
EGGPLANT,
POMODORO, CREMA,
MOZZARELLA, AND
PARMIGIANO

GAMBERI
W/GRILLED SHRIMP,
BLISTERED
TOMATOES, OLIVE
OIL, GARLIC, AND
WHITE WINE

SECOND COURSE

-CHOOSE ONE-

MISTO SALAD
W/ARUGULA,
SPINACH, SHAVED
FENNEL, ONION,
PARMIGIANO, RED
WINE VINAIGRETTE

POMODORO SALAD
W/TOMATOES, FRESH
MOZZARELLA, OLIVE
OIL, AND SWEET
BASIL

THIRD COURSE

-CHOOSE ONE-

MUSHROOM
RISOTTO W/WILD
MUSHROOMS,
PARMIGIANO,
AND TRUFFLE OIL

GAMBERI E
ARAGOSTA
W/SHRIMP AND
LOBSTER
SPEDINI,
CAPELLINI, AND
LEMON

FOURTH COURSE

CANNOLI
W/CHOCOLATE CHIP
MASCARPONE, AND
CARMEL

TIRAMISU W/
LADYFINGERS,
MASCARPONE,
ESPRESSO, COCOA

BRANZINO
PICCATA W/PAN-
ROASTED
BRANZINO,
SPINACH, AND
CAPERS

RESERVATIONS ARE RECOMMENDED.

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