

# Zeffirino's Perfect Pair

## *Preset Dinner Menu*

*(Pair your meal with the options listed below)*

**\$45.00**

### *Appetizer*

*(Choice of One)*

#### ***Bocconcini di Mozzarella alla Caprese***

*Mozzarella with Tomato, Basil, Sprout Salad and Balsamic Reduction*

#### ***Prosciutto di San Daniele con Melone***

*Prosciutto San Daniele with Melon and Parmesan Cheese*

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

*Fried Calamari, Breaded Zucchini and Shrimp served with a spicy Marinara Sauce*

#### ***Crab Cakes***

*Served with a Pink Cocktail Sauce*

### *Entree*

*(Choice of One)*

#### ***Linguine Diavola***

*Linguine and sautéed Shrimps with Olive Oil, Garlic, crushed Red Peppers, fresh diced Tomatoes, and a touch of Tomato Sauce*

#### ***Taglierini alla Sorrentina***

*Homemade Pasta with Fresh Tomato, Basil and topped with Bocconcini di Mozzarella*

#### ***Spaghetti alle Vongole, Bianche o Rosse***

*Spaghetti with Clams, **White:** in Gavi di Gavi White Wine, Garlic and Extra Virgin Olive Oil  
**Red:** in Gavi di Gavi White Wine, Garlic, Extra Virgin Olive Oil and touch of Fresh Tomato*

#### ***Salmone alla Griglia***

*Grilled Salmon, White Wine, Lemon/Lime Zest and Capers, served with Quinoa Salad, Asparagus, diced Tomato and fresh Sprouts*

#### ***Branzino Cileno ai Capperi e Vino Bianco***

*Chilean Sea Bass sautéed in White Wine Sauce and Capers served with Spinach*

#### ***Scaloppine di Vitello Zeffirino***

*Pan seared Veal Scaloppine with Mushrooms, diced Vegetables and Fresh Tomato, served with roasted Potatoes and Asparagus*

#### ***\*Filetto alla Ricca Piemontese***

*Pan seared Beef Tenderloin Filet with Marsala and Rum, served over Fontina Cheese with Truffle and sautéed Porcini Mushrooms*

*\*Seasonal Special\**

*\*Not valid with any other promotion\**