



## Cecco Restaurant Week

Tuesday - Thursday

### "Trench Coat Menu"

Trench coat menu is a specially designed menu for a ristorante's regular and most frequent diners. Traditionally served on Sundays in the fall. Cold and windy weather demanded the wearing of a trench coat which allowed layers of warmer garments underneath. Such is why the Trench coat menu was named and designed with layers of courses.

It originated in the small town of Le Cheque in the region of Marche, Italy.

### First Course

Choices:

Roasted Beets, Baby Arugula, Goat Cheese Crumbles and EVOO

Or

Italian Wedding Soup

### Main Course

Risotto Di Mare

Seafood Risotto with Saffron and EVOO

Or

Tortelloni di Carne: Short Rib Ravioli, Cream, Sage and Mushrooms

Or

Melanzane Pizza

Eggplant, Pomodoro Sauce, Mozzarella, Basil & Parmigiana

Or

Bistecca al Vino Rosso: New York Strip Steak, Red Wine Sauce & Soft Polenta

Suppl \$10

### Dolce

Crème Brulee

\$30 Non Inclusive