

# Oltremare Restaurant Week

## 1st Course:

Hamachi Crudo  
Lemon Saffron Vinaigrette, Cara Cara orange, Red Onion, Breakfast Radish, Basil

Royal Trumpet "Crudo"  
Butternut Squash, Sour Cherry Agrodolce, Pumpkin Seeds

Octopus Carpaccio  
Thinly Sliced Octopus, Castelvetrano Olives, Baby Potatoes, N'djua Aioli

## 2nd Course:

Baked Cod Livornese  
Gigante Beans Olives, Capers, Tomatoes, White Wine

Barolo Braised Short Rib  
Cippolini Onions, Lacinato Kale, Creamy Polenta, Pecorino Romano

Crispy Farinata  
Mushroom Ragu, Butternut Squash, Golden Raisin, Toasted Pine Nuts

## Dessert Course:

Tiramisu  
Mascarpone, Coffee, Cocoa Nibs

Baba all'Amaretto  
Lemon, Panna Montata

Coconut Panna Cotta  
Citrus Syrup, Toasted Pistachio

## Cocktail: (not included in RW price)

The 46 Manhattan  
Makers Mark 46, Rittenhouse Rye, Dolin Vermouth, Amarena Cherry