

cerdo

Cerdo Restaurant Week Menu 2018 - \$35

1st Course

Grilled Romaine

*Parmesan peppercorn dressing,
panella crouton*

Burrata Salad

*Grilled sourdough bread, arugula,
pistachio oil, balsamic glaze*

Fried Chickpea Panella

Ragu, parmesan

Seasonal Soup

See Server

Jamon Croquettes

*Fried manchego & serrano, harissa
remoulade*

Grilled Manouri Cheese

Caramelized plums

2nd Course

Wild Boar Burger (\$25)

*Blue cheese, caramelized bacon, fried
shallots, poppy seed brioche bun,
served with shoestring Kennebec fries*

Butchers Ragu

Homemade campanelle, parmesan

Hanger Streak (+4)

*Harissa & apple cider marinade,
grilled asparagus, salsa verde*

Diver Scallops (+4)

*Blood orange, grilled artichoke,
thyme, chickpeas*

Grilled Swordfish (+3)

*Parsnip puree, shishito peppers,
saffron sauce, grilled grapefruit*

Chefs Seasonal Special

See Server

3rd Course

Seasonal Gelato

See server

Lemon Mascarpone Cake

Berry coulis

Seasonal Cake

See server