



**April 2-12 #BRW26**

# **Agrodolce Osteria**

## **BERKELEY RESTAURANT WEEK MENU**

**Seedling Tier \$20** 🌸

**Negroni**

Gin, Campari, Sweet Vermouth

**Frittura Mista**

Lightly fried fresh Monterey calamari, wild prawns, artichokes, with caper vinegar aioli

**Sprout Tier \$30** 🌸

**Rughetta**

Wild arugula, fennel, shaved carrots, goat cheese, roasted pine nuts, lemon dressing

**Ravioli Porcini Trifolati**

Housemade porcini stuffed mushroom ravioli, sauteed in a white wine cream sauce with sweet onions, cremini button mushrooms, and rosemary

**Cannoli**

Sicilian cannoli with ricotta filling

**Bloom Tier \$40** 🌸

**Cefalu**

Little gem, anchovy, garlic lemon dressing, shaved parmigiano-reggiano, hazelnut, buttery garlic crostini

**Crab Cakes**

Fresh housemade crab cakes served with thinly sliced lemon and red wine vinegar aioli

**Bucatini Amatriciana**

Pancetta and guanciale pan sauteed with heirloom baby tomatoes, sweet onions, chilies, and tomato basil sugo

**Tiramisu**

**Harvest Tier \$40** 🌸

**Carpaccio di Tonno**

Fresh thinly sliced ahi tuna, arugula, sliced red onions, capers, lemon, caper vinegar aioli

**Ragu**

Housemade pappardelle with slowly braised Sonoma leg of lamb ragu sauce

**Pesce Spada alla Brace**

Fresh Hawaiian swordfish chargrilled to perfection, salmoregano marinade, roasted rosemary potatoes, and sauteed spinach

**Cannoli**

Sicilian cannoli with ricotta filling

🌸 **Seeds of Spring Special** | **Plant Based - Vegan/Vegetarian**

**Berkeley Restaurant Week menu subject to change.**

**Final menu will be presented upon arrival.**

**Reach out to restaurants to inquire about vegan and gluten-free options available.**



BAMPPFA is offering \$12 gallery admission or film tickets to Berkeley Restaurant Week diners with a dining reservation or proof of purchase.



Support the Berkeley Food Network's mission to end hunger and poor nutrition at [www.BerkeleyFoodNetwork.org](http://www.BerkeleyFoodNetwork.org)

