



## **Celebrate Your Graduate!**

*Available at Lunch*

Monday, May 8<sup>th</sup> – Wednesday, May 24<sup>th</sup>

60 per person  
excluding tax and gratuity

### **Complimentary Sparkling Welcome**

#### **Appetizer**

Burrata of Buffalo Mozzarella, Cucumbers, Local Baby Lettuce  
Pesto of Basil Genovese

or

Tuscan Panzanella di Mare, Shellfish, Basil, Cherry Tomatoes  
Bread Crouton, Cucumber, Red Onions

#### **Entree**

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil  
Wild Mushrooms, Formaggio di Fossa

or

Grilled Fish of the Day, Tuscan Seafood Farrotto

or

Grilled Beef Tenderloin, Crushed Potatoes, Red Pearl Onions  
Barolo-Brasato Sauce

### **Celebration Cake for the Table**

Your Choice of The Ivory or Chocolate & Caramel

Email [reservations@fabiotrabocchi.com](mailto:reservations@fabiotrabocchi.com) or call 202.525.1402  
Specify cake selection at time of reservation.

**Menu Subject to Change**