

# THE OUTLAW RESTAURANT WEEK MENU

BEVERAGE  
PAIRING  
\$25  
ASK YOUR  
WAITER  
FOR DETAILS!

3 COURSE PRIX FIXE \$45  
AUGUST 17, 18 & 19

## HOUSE MADE BURRATA

FRESHLY PULLED MOZZARELLA CURD FILLED WITH MASCARPONE  
& DRIZZLED WITH EVOO. SERVED WITH MARINATED CHERRY TOMATOES  
& CROSTINI TOPPED WITH KALAMATA OLIVE TAPENADE.

## PARMESAN LAMB CHOPS

PAN FRIED CHOPS BATTERED WITH EGG AND PARMIGIANO-REGGIANO.  
SERVED WITH NATURAL JUS, SOFT POLENTA  
& SEARED ZUCCHINI WITH TOMATO.

OR

## RIGATONI BOLOGNESE

MEZZI RIGATONI WITH RICH RAGOUT OF MUSHROOMS, LENTILS,  
SOFFRITO, TOMATO SAUCE & CREAM.  
ACCOMPANIED BY ROMAINE HEART & ARUGULA SALAD  
DRESSED IN PRESERVED LEMON VINAIGRETTE.

## CHOCOLATE-ALMOND TORTE

SERVED WARM WITH SOUR CREAM ICE CREAM

OR

## LEMON TART

WITH VANILLA COOKIE CRUST & CHANTILLY CREAM

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AUGUST 24, 25 & 26

## TAPAS SAMPLER

SPANISH POTATO & ONION TORTILLA,  
RIPE MELON WITH JAMON SERRANO  
& CROQUETTE DE BACALAO.

## PAELLA

MEDIUM GRAIN SAFFRON RICE WITH SHRIMP, MUSSELS,  
CALAMARI, CHICKEN, IBERIAN CHORIZO & SOFFRITO.  
ACCOMPANIED BY ROMAINE HEART & ARUGULA SALAD  
DRESSED IN PRESERVED LEMON VINAIGRETTE.

OR

## 100 LAYER LASAGNE

PAPER THIN HANDMADE PASTA SHEETS LAYERED WITH FRESH TOMATO,  
ZUCCHINI, EGGPLANT, BASIL, MOZZARELLA & RICOTTA.  
TOPPED WITH BECHAMEL & BAKED. ACCOMPANIED BY ROMAINE HEART &  
ARUGULA SALAD DRESSED IN PRESERVED LEMON VINAIGRETTE.

## CHOCOLATE-ALMOND TORTE

SERVED WARM WITH SOUR CREAM ICE CREAM

OR

## FRESH BERRY GALETTE

WITH FLAKY ALL BUTTER CRUST & CHANTILLY CREAM