



# Da Vittorio

## **CORAL GABLES RESTAURANT WEEK**

June 1<sup>st</sup> -14<sup>th</sup>, 2009

### **LUNCH MENU**

#### **Appetizer**

##### **Insalata Mista**

*Organic mixed greens with cherry tomatoes*

or

##### **Insalata di Cesare**

*Romana salad in the traditional Cesare dressing*

#### **Entrée**

##### **Spaghetti Aglio, Olio e Peperoncino**

*Spaghetti with garlic, olive oil and crushed red pepper*

or

##### **Scaloppine di Pollo alla Romana**

*Chicken Cutlet in the Roman recipe of tomato sauce, mushrooms and bell peppers, served with grilled vegetables*

#### **Dessert**

##### **Il Tiramesu di Vittorio**

##### **Coffee or Decaf**

**\$ 20**

Da Vittorio • 270 Giralda Avenue  
(305) 445-8783 • [www.davittoriorestaurant.com](http://www.davittoriorestaurant.com)



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## **CORAL GABLES RESTAURANT WEEK**

June 1<sup>st</sup> -14<sup>th</sup>, 2009

### **DINNER MENU**

#### **Appetizer**

#### **Spaghetti al Pomodoro Fresco e Basilico 14**

*Spaghetti with a homemade tomato sauce and fresh basil*

#### **Entrée**

#### **Controfiletto alla Griglia**

*Grilled New York Black Angus steak with extra virgin olive oil and rosemary  
And served with grilled vegetables*

or

#### **Tilapia al Vino Bianco**

*Tilapia in a white wine sauce with olives and capers, served with grilled vegetables*

#### **Dessert**

#### **Il Tiramesu di Vittorio**

*Our famous and homemade Tiramesu*

or

#### **Torta di Ricotta**

*Traditional, homemade Ricotta Cheesecake*

#### **Coffee or Decaf**

**\$ 40**

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