

Lincoln Ristorante Restaurant Week Summer Menu 2024

3-Course Dinner \$60

ANTIPASTI

SUMMER GAZPACHO

heirloom tomatoes, cucumber, pane fritto, basil

FOCCACIA CROSTINO

lima beans, smoked mussels ,arugula pesto, black garlic aioli

ITALIAN WEDGE SALAD

Iceberg, avocado cucumber vinaigrette, tomatoes, gorgonzola, feline salame

SECONDI

CASARECCE

roasted mushrooms, zucchini, lemon zest, parmigiano reggiano

RISOTTO

parmigiano reggiano, truffle butter, australian black truffles

(\$15 supplement)

PORCHETTA

fregola, romaine heart, shallot sugo

CHITARRA

Fish tomato sugo, marinara, mussels, rock shrimp, branzino

DOLCI

PESCHE DOLCI

Peach ganache filling, vanilla anglaise

TORTA TENERINA

Moist chocolate cake, whipped mascarpone & berries