

# SORELLA

— V I C I N A —

## ALPHARETTA RESTAURANT WEEK

March 3–9, 2024

### DINNER \$49 PER PERSON

*(excludes alcohol, tax and gratuity)*

#### FIRST COURSE *(Choose One):*

##### LITTLE GEM LETTUCE

Focaccia pane, port braised shallots, pancetta agra dolce, Grana padana

##### HEIRLOOM TOMATOES

House pulled buffalo mozzarella, petite basil, squash seeds, Grappa honey

#### SECOND COURSE *(Choose One):*

##### PEAR AND TARRAGON CACIO E PEPE

Tellegio, reggiano, Grana Padana, cracked peppercorns

##### ANATRA FETTUCCINI IL FUNGO

Pulled duck, butternut squash trumpet mushrooms, lambs lettuce,  
Grana padana, sage, white truffle

##### GRILLED 60 SOUTH SALMON

Wilted Baby spinach, truffled corn and basil emulsion,  
chick pea and heirloom tomato vinaigrette.

#### DESSERT *(Choose One):*

OLIVE OIL CAKE – Mascarpone creme, fig conserva, espresso balsamic

BUTTER MILK PANA COTTA – Luxardo cherry, pistachio crumble

