

SORELLA

— VICINA —

ALPHARETTA RESTAURANT WEEK

October 20–26, 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

