



SOTANO

HVRW MAR 31 - APR 13
SUNDAY - THURSDAY
PRIX FIXE LUNCH 29.95

APPETIZER

WILD MUSHROOM SOUP
Parmesan truffle croutons

GREEK SALAD
*Romaine, feta, tomatoes, cucumber,
kalamata olives, red onion, red wine vinaigrette*

ARANCINI
*Pork, burrata, gorgonzola, gruyère,
served with tomato sauce & cheese fondue*

ESCARGOTS
*Garlic, white wine, herbs, garlic-butter,
served in mushroom caps*

MAIN COURSE

HOMEMADE BEEF SHORT RIB RAVIOLI
Served with mushroom demi glace

PORK SCHNITZEL
*Homemade spaetzle, sweet & sour red-
cabbage, french mustard sauce*

BLACKENED CHICKEN BREAST
*Baby greens, beets, goat cheese,
chickpeas, lemon-honey vinaigrette*

GOAT CHEESE & BROCCOLI RABE
*Sauteed with orecchiette, EVOO,
garlic, sun dried tomato pesto*

SOTANO BURGER
*Prime dry aged beef, cabrales cheese,
thick bacon, shoestring fries*

FARFALLE MEDITERRANO
*Tomatoes, green olives, artichokes,
green peas, EVOO, garlic*

DESSERT

SPANISH FLAN
MANGO SORBET
VANILLA GELATO
CHOCOLATE HAZELNUT CAKE



SOTANO

HVRW MAR 31 - APR 13
SUNDAY - THURSDAY
PRIX FIXE DINNER 44.95

APPETIZER

WILD MUSHROOM SOUP
Parmesan truffle croutons

GREEK SALAD
*Romaine, feta, tomatoes, cucumber,
kalamata olives, red onion, red wine vinaigrette*

ARANCINI
*Pork, burrata, gorgonzola, gruyère,
served with tomato sauce & cheese fondue*

ESCARGOTS
*Garlic, white wine, herbs, garlic-butter,
served in mushroom caps*

MAIN COURSE

HOMEMADE BEEF SHORT RIB RAVIOLI
Served with mushroom demi glace

PORK SCHNITZEL
*Homemade spaetzle, sweet & sour red-
cabbage, french mustard sauce*

CHICKEN PICCATA
*Capers, grape tomatoes, spinach,
angel hair pasta, lemon-chardonnay sauce*

SURF & TURF
*Black angus steak tips au poivre, large shrimp,
scampi sauce, herb-parmesan risotto*

SESAME SEED CRUSTED SALMON
*Scallion mashed potatoes, spinach,
wasabi-beurre blanc*

DESSERT

SPANISH FLAN

MANGO SORBET

VANILLA GELATO

CHOCOLATE HAZELNUT CAKE