

FORNETTO MEI

a pan-italian restaurant

107 E Delaware Place, Chicago, IL 60611

For reservations call 312.573.6301

CHICAGO RESTAURANT WEEK

PRIX FIXE DINNER MENU

\$33 per person; \$40 per person with glass of wine.

Available Friday, February 17 through Sunday, February 26, 2012.

Does not include tax or gratuity.

WE PROUDLY OFFER MOËT & CHANDON IMPERIAL CHAMPAGNE FOR CHICAGO RESTAURANT WEEK. ASK YOUR SERVER FOR DETAILS.

FIRST COURSE

Chive Spring Rolls

Three deep-fried spring rolls filled with juicy Berkshire pork, fresh shrimp, chives, napa cabbage & bean sprouts; served with a sweet and sour sauce

Bruschetta

Grilled slices of Italian bread lightly rubbed with garlic and topped with marinated vine-ripened tomatoes, red shallots, parmesan cheese, basil & extra virgin olive oil

Daily Soup Creation

Our fresh homemade soup of the day

The Gold Coast Salad

A selection of mixed greens, sliced apples and fresh raspberries tossed in a honey mustard champagne vinaigrette

Baby Spinach Salad

Fresh baby spinach served with aged ricotta cheese shavings, red onions, applewood-smoked bacon, champignon mushrooms, fresh cherry tomatoes & crunchy candied walnuts with a warm vinaigrette

SECOND COURSE

Berkshire Pork Bolognese

Handmade linguini pasta covered in slow simmered ground Berkshire pork & seasonal vegetables in a rich tomato sauce, topped with fresh herbs & freshly grated parmesan cheese

Seafood Risotto with Scallops & Shrimp

Seafood risotto made with carnaroli rice, plump sautéed Atlantic scallops and marinated juicy tiger shrimp; finished with fresh cherry tomatoes, freshly grated grana padano & a rich aromatic seafood broth

Fresh Grilled Wild Salmon

Fresh wild salmon pan-roasted with tomatoes, pantelleria capers, fresh sliced garlic, basil & escarole in a white wine sauce; topped with crispy vegetable ribbons

Bone-in 10oz Rib Eye

Juicy bone-in rib eye grilled medium rare and sliced into thin strips; served with a salad of baby arugula and pan-roasted baby carrots, roasted Yukon Gold potatoes and drizzled with a balsamic vinaigrette

THIRD COURSE

Molten Chocolate Lava Cake

A Callebaut chocolate cake with a warm liquid chocolate center served with gourmet vanilla bean ice cream, strawberries, powdered cocoa & raspberry sauce

Tiramisu

Our homemade tiramisu consisting of layers of espresso & marsala-soaked lady fingers & sweetened mascarpone cheese topped with fresh whipped cream and dusted with cocoa powder

Panna Cotta Torte

Passion fruit panna cotta with a raspberry sauce