



NOCHE

\$46 | Dinner

First Course

Choice of one

Choose Two Empanadas

Italian Sub | Buffalo Chicken | Spinach & Cheese

Short Rib Sliders

Slow-braised short rib and provolone sliders topped with a truffle slaw and roasted garlic aioli

Boursin Arancini

Breaded and crisped rice balls stuffed with Boursin cheese, served with house-made marinara

Second Course

Choice of one

Caesar

Chopped romaine heart tossed with Caesar dressing, herb croutons, and freshly shaved parmesan

Tropical Fried Goat Cheese

Fried goat cheese medallions with a watermelon, pineapple, and arugula salad in a Fresno chili vinaigrette

Tomato Mozzarella

Heirloom tomatoes and house-made mozzarella, topped with hydroponic basil and balsamic glaze

Third Course

Choice of one

Cacio e Pepe

Fettuccine tossed in the flamed Parmesan Wheel finished with white truffle oil and shaved black Piedmont truffles
Add Protein: + Chicken 12 | + Shredded Braised Short Rib 18

Spicy Crispy Chicken Spaghetti alla Vodka

Spaghetti tossed with a creamy, spicy vodka tomato sauce with Argentine relish, finished with breaded chicken

Braised Short Rib Penne

Slow braised short ribs tossed in a mushroom and truffle spinach sauce, topped with imported Pecorino Romano

Drink Specials

Harvest Moon Mule \$14

Tito's Vodka | Blackberry | Poblano | Ginger Beer

Bulleit Manhattan \$14

Bulleit Bourbon | Sweet Vermouth | Spiced Cherry Bitters



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\$1 from each meal goes
to Cincinnati Children's