



ARIZONA CHEF'S WEEK

PRIX FIXE- \$55 per Guest

(+ tax, gratuity, beverages)

Vicinos is delighted to offer a one-of-a-kind culinary experience with this exclusive, chef-driven, 3-course menu.

Antipasto

SELECT ONE

CAPELANTE AL PROSECCO

two jumbo wild-caught diver scallops, pan-seared. served in a prosecco butter sauce

POLPO ALLA GRIGLIA

grilled octopus served on a bed of arugula tossed in a blend of olive oil and fresh lemon juice

INSALATA

caesar or garden salad

Entrata

SELECT ONE

LAMB CHOPS ALLA CHIANTI

pan-seared, french cut lamb chops, with a chianti demi-glace. served with roasted brussel sprouts

GIGLI AL SAN REMO

lobster, diver scallops, shrimp in vodka sauce with gigli pasta

Dolce

SELECT ONE

PERA COTTA

chianti wine and vanilla infused red pear with mascarpone cream

LIMONCELLO CAKE

fluffy sponge cake brushed with limoncello, with a thin layer of lemon curd. frosted with a mascarpone cream cheese frosting

no substitutions please